

BARRISTERS

— AT THE COURTHOUSE —

The team would like to welcome you to The Courthouse.. The former crown court has been refurbished into Barristers Restaurant & Rooftop Gardens & a prestigious wedding & events venue in Knutsford, Cheshire. Stepping into the building, you can expect to see much of the original courtrooms refurbished to emulate the building's history and grandeur style. Take the stand and peruse our drinks menu to find your tipples of choice.

LUNCH MENU

OPENING STATEMENT

- House bread, flavoured butter** – Selection of white & brown seeded bloomer, flavoured flat bread v gf 3.5
- Olives** – Nocellara v gf 4.0
- Padron peppers** – Deep fried, coarse sea salt, wasabi mayonnaise v gf 5.0
- Hummus board** – Jalapeno & coriander, sun blush tomato & basil, home made flat bread v 6.5
- Goats' cheese** – Whipped chevre, lemon, homemade flat bread & croutes v gf 7.0

PROCEEDINGS

- Soup / Veloute / Puree** – Freshly baked bread, flavoured butter v gf 5.5
- Cured Meat Platter** – Parma ham, pastrami, chorizo, olives, pickles, breads, dressed rocket gf 8.0
- Bloomer shrooms** – Creamed chestnut mushrooms, roasted garlic, chives, toasted bloomer v gf 7.0
- Pea & ham** – pressed salted hocks, pea, mint & broad bean crush, apple cider & sultana black pudding, pancetta, pickled cherry tomatoes 8.0
- Koftas** – Spiced minced lamb, mint, yogurt & pitta bread 7.0

MAIN EVIDENCE

- Market fish of the day** – Pan fried, shrimp beurre noisette, capers, baby gem, new season potatoes, samphire gf Market price
- Fish & chips** – Cod fillet, light ale batter, curried chickpeas, pea puree, blush ketchup gf 13.0
- Steak frites** – Marinated 6oz flat rump, fries, comfit tomato, rocket & parmesan salad, aioli 14.9
- Penne** – Roasted tomato sauce, red onions, baked aubergine, chilli, goats' cheese & lemon mousse v 10.5
- Barristers Burger** – 9oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, 'Buttercross Farm' smoked bacon, dill pickle remoulade, salad, brioche bun 13.0

SANDWICHES & CIABATTAS

- Club sandwich** – Roast chicken breast, 'Buttercross Farm' smoked bacon, gem lettuce, tomatoes, confit onions, avocado mayonnaise, fried hens egg, toasted bloomer, salted crisps 9.0
- Golden brie & cranberry ciabatta** – White grapes, gem lettuce v gf 6.9
- Steak & onion chutney ciabatta** – Dijon mayonnaise, rocket & parmesan gf 9.5
- Pastrami & Sauerkraut** – dill pickle, melted cheese, mustard, toasted bloomer gf 6.5
- Tuna mayonnaise** – Red onion, coriander, cos lettuce, sliced bloomer gf 5.0

SIDE BAR

- Bubble & squeak** – creamed potato, smoked bacon, spring cabbage, onions gf 3.5
- Fat cut chips** – Course sea salt v gf 3.0
- Chantenay carrots** – Honey glazed v gf 3.0
- Mixed vegetables** – Baby potatoes, carrots, stem broccoli, cabbage v gf 3.0
- House salad** – Leaves, tomatoes, cucumber, onion, croutes, house dressing v gf 3.0
- Rocket & Parmesan** – Balsamic dressing v gf 3.0

SALADS

- Chicken Caesar** – Chicken breast, cos lettuce, soft boiled hens' egg, anchovies, parmesan, torn croutes v gf 12.5
- Marinated feta** – Dried tomatoes, olives, cucumbers, onions, dressed leaves, croutons v gf 9.0
- Confit duck** – Hoisin sauce, bean sprouts, green beans, onions, coriander, carrots, croutons gf 12.5

AFTERNOON TEA

- Cream tea** – Loose leaf tea or Jaunty Goat Arabica coffee, fresh scone, jam & cream 8.0
- Barristers Afternoon Tea** – Macaron, fruit scone, clotted cream, preserves and a selection of finger sandwiches, sponge cake, chocolate & fruit variety 16.0
- Rose Bubbles Afternoon Tea** 23.0
- Yorkshire G&Tea** 23.0
- High Court Savoury Afternoon Tea** – Walnut scone, black pudding sausage roll, chilli scotch hens egg, arancini, minted lamb pastry, croque monsieur, potted shrimp £39.95 for two

CLOSING ARGUMENT

- Sticky toffee pudding** – Salted caramel parfait, sticky dates, vanilla fudge, honeycomb v 7.0
- Homemade ice cream** – selection of flavours, 3 scoops & cookie gf v 3.9
- Almond & polenta sponge** – Frozen lemonade, raspberry gel, lemon espuma, lemon balm v 6.0
- Carrot Cake** – white chocolate & vanilla frosting, baby carrots, pouring cream v 5.9
- Selection of cheeses** – Please ask your server for our selection, served with grapes, chutney, quince & biscuits 3 piece 8.5 | 5 piece 10.5 v gf

FORK OUT LESS

Enjoy 3 stunning courses from our *Fork Out Less* Tasting menu for £20pp
Available weekdays from 6pm-9pm

ROAST SUNDAY

Join us on Sunday's for our delicious prime cut traditional roasts with all the trimmings! 2 courses £20 | 3 courses £25

For parties over 10, a discretionary 10% service charge will be added to the bill. V & GF denote that the dish can be adapted for Vegetarian & Gluten Free dietary requirements. Our kitchen team will be happy to suggest alternative dishes if you so require. We take great care to ensure that all menu items are locally sourced, safe, fresh, wholesome and of the highest quality.