

BARRISTERS

– RESTAURANT –

Dinner Dessert Menu

Closing Argument

Cookies & Milk- Chocolate & cookie dough fondant, condensed milk ice cream, cookies & hazelnut soil **£7.5 V**

Vanilla Crème brulee- Pistachio dome sponge, blackberry caviar & pistachio praline **£6.5 V GF**

English strawberry cheesecake- Strawberry ripple, vanilla mousse & strawberry shortbread **£7.0**

The 'Courthouse' Sticky toffee pudding- Salted caramel parfait, sticky dates, honeycomb & vanilla fudge **£7.2**

Apple & cherry crumble tart- Clotted cream ice cream, oat & almond crumble & caramel pieces **£7.0 V**

Peaches & cream- Peach mousse, poached peaches & mint, Florentine & prosecco sorbet **£7.5 GF**

Selection of British & French Cheeses GF
Biscuits, grapes, chutney, quince, celery & candied walnuts

3-piece £8.5/5-piece £10.5

Chaource

Fresh cows milk cheese from Champagne region. Soft interior creamy in colour and slightly crumbly with a hard

Burts Blue

Pasteurised cow's milk. It has a semi-soft texture, punctuated with blue veins, giving it a wonderful depth of character.

Mull of Kyntyre

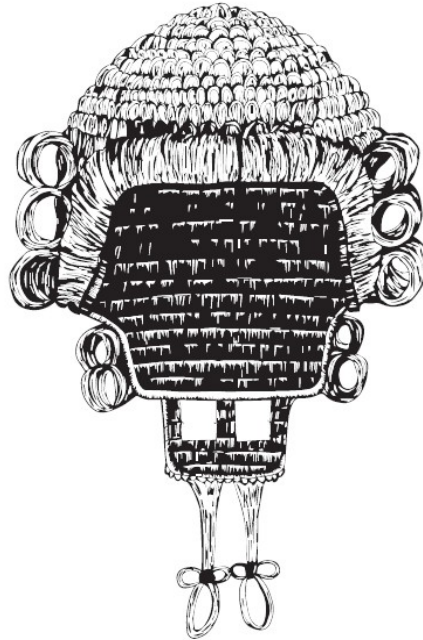
Extra mature Scottish cheddar, slowly aged for an extensive period of time, creating a complex flavour.

Cerney Ash

Made by hand in Gloucestershire. Full fat cheese made from a unique starter developing into a deeper flavour as it ages.

Drunken Burt

Handmade Burt's cheese washed in cider using pasteurised milk from local dairies in Cheshire. Runny gooey texture lightly smoked in flavour



BARRISTERS
- RESTAURANT -