

# BARRISTERS

— RESTAURANT —

## Lunch Dessert Menu

### Closing Argument

#### **The 'Courthouse' Sticky Toffee Pudding -**

Salted caramel parfait, dates, honeycomb & vanilla fudge **£7.2**

£6.5 V

**Apple & cherry crumble-** Oat & almond crumble, crème anglaise

**Lemon drizzle cake-** Lemon butter cream, raspberry sorbet **£6 V**

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

**GF**

**Homemade Ice Cream -** Selection of flavours, three scoops & a cookie. **£3.9**

#### **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 in colour and slightly crumbly. with a hard shell.

#### **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**

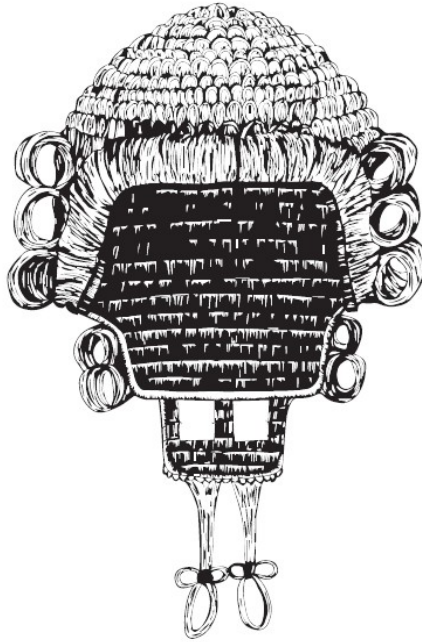
Extra mature Scottish cheddar, slowly aged for an extensive period of time, creating a complex flavour.

#### **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.



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