

BARRISTERS

- RESTAURANT -

Sunday Dessert Menu Closing Argument

The 'Courthouse' Sticky Toffee Pudding -
Salted caramel parfait, dates, honeycomb & vanilla

Apple & cherry crumble - almond crumble,

Lemon drizzle cake - lemon butter cream,

Vanilla Crème brûlée - pistachio dome sponge,
blackberry caviar, pistachio praline

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

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

3-piece

Chaource **Burts Blue**

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

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 **Drunken Burt**

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

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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