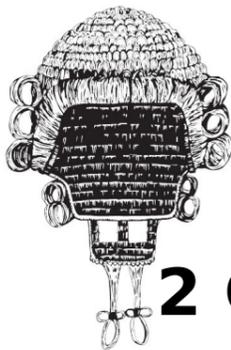
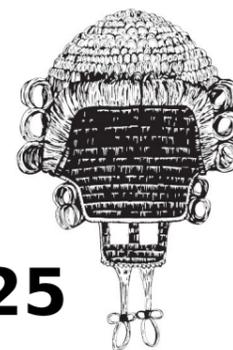


# BARRISTERS

- RESTAURANT -



## Sunday Menu



**2 Courses £20 - 3 Courses £25**

### Opening Statement

**Padron Peppers** - Deep fried, coarse sea salt & coronation mayonnaise **£5.0 V GF**

**Smoked Haddock Doughnuts** - Baby gem velouté & chive crème fraiche **£7.0**

**Selection of Flavoured Bread with Flavoured Butter** **£3.5 V GF**

**Olives** - Mixed & marinated **£3.5 V GF**

**Hummus** - Chickpeas, lemon, pumpkin seeds, sesame with charred pitta **£5.0 V**

**Smoked Beetroot & Whipped Feta** - served with toasted pitta **£5.0 V GF**

### Proceedings

**Chicken Liver Parfait**- Honey oat granola, burnt orange, pan de epice, earl grey tea & apricot chutney **GF**

**Velouté** - Freshly baked bread with flavoured butter **V GF**

**Tomatoes on Toast** - Marinated Baby tomatoes, toasted bloomer, basil, black garlic, mozzarella & pine nut crumble **V GF**

**Cured Arctic Char** - Beetroot marinade, goats' cheese mousse, chive puree, rye bread croutes & fennel **GF**

**Fried Sardines** - Panko & Herb Crust, lemon aioli, smoked paprika salt, braised gem lettuce & lilliput capers

### Main Evidence

**Roasted Rump of Beef** - Butter roasted potatoes, celeriac puree, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens & red wine gravy **GF**

**Sage & Burnt Onion Nut Roast** - Butter roasted potatoes, celeriac puree, Yorkshire pudding, honey glazed carrots, wilted greens & apple jus **V**

**Summer Vegetable Gnocchi**- Fried potato gnocchi, chard, peas, spring onions, goats cheese, toasted walnuts, black pepper & lemon emulsion **V**

**Market Fish of The Day** - Pan Fried, shrimp beurre noisette, capers, baby gem, new season potatoes & samphire **GF**

**Roasted Chicken** - Butter roasted potatoes, celeriac puree, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens & red wine gravy **GF**

**Confit Duck Leg** - Fried pak choi, mange tout, leek, garlic, spring onions, coriander, udon noodles, chilli, ginger & soy glaze

### Side Bar

<b>Fried Pak Choi</b> - Chilli, ginger & soy glaze	<b>£3.5 V GF</b>
<b>Creamed local potatoes</b> - Savoy cabbage, onions	<b>£3.0 V GF</b>
<b>Fat Cut Chips</b> - Coarse sea salt	<b>£3.0 V GF</b>
<b>Maple Caramelised Carrots</b> - Chive butter	<b>£3.0 V GF</b>
<b>House Salad</b> - Leaves, tomatoes, cucumber, onion, croutes and house dressing	<b>£3.5 V GF</b>
<b>Rocket &amp; Parmesan</b> - Balsamic dressing	<b>£2.5 V GF</b>
<b>Jersey royals</b> - Sea salt & herb butter	<b>£3.5 V GF</b>

*For parties over 8, a discretionary service charge of 10% will be added to the bill*  
**V GF** denote that the dish can be adapted for Vegetarian & Gluten Free requirements

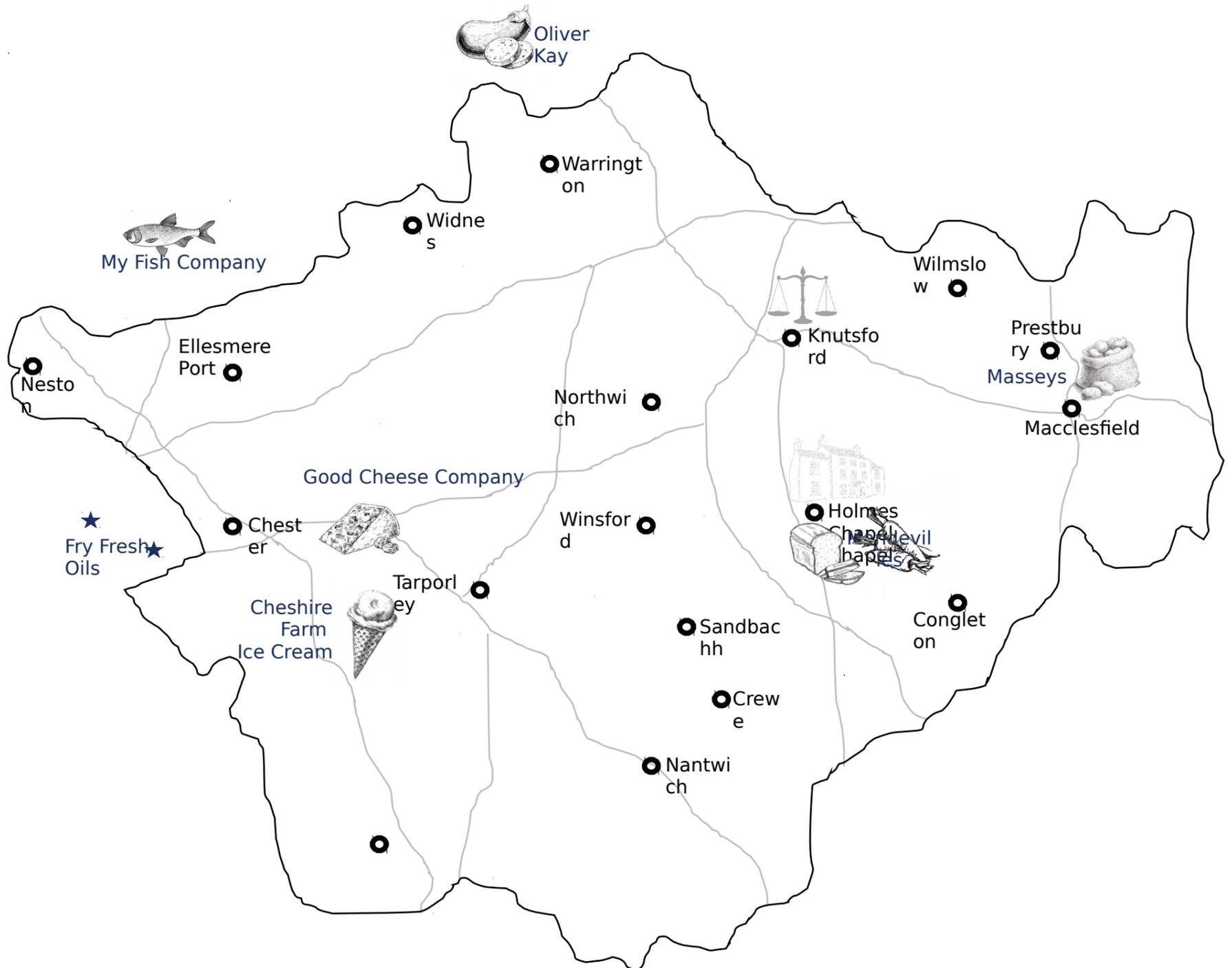
# FLAT CAP HOTELS

**Flat Cap Hotels** is a Cheshire based, independent family of foodies, creative chefs, baristas and talented mixologists passionate about locally sourced produce & quality products.

We are operators of independent hotels with restaurant specializing in delivering locally sourced British seasonal menus, eclectic cocktails, the finest beers & exceptional wine.

Every property provides interiors designed with our own personal touches with 'home away from home' accommodation. The concept has been developed and evolved from the old-fashioned country public house combined with the ever-changing lifestyle hotel.

The Courthouse is the younger sibling of **The Vicarage in Holmes Chapel**, Cheshire; a refurbished 17<sup>th</sup> century grade II listed country pub, restaurant and hotel and the older sibling of the **Bridge Hotel & Restaurant** located in Prestbury, Macclesfield.





Hopewall Farms



## FLAT CAP ACADEMY

At the Courthouse and as part of Flat Cap Hotels, your comfort and satisfaction is of paramount importance.

Our philosophy is simple! If we look after our staff, they will look after you. This principle was behind the birth of Flat Cap Hotels Hospitality Academy.

We believe that by enriching the skills of our team, they can go even further than the proverbial mile and offer an even greater experience for all our guests.

More details will be on our website soon.

If you think you can cut the mustard, email;  
[info@thecourthousecheshire.com](mailto:info@thecourthousecheshire.com)

## OUR CHEFS

When it comes to conjuring up wonderfully creative dishes championing locally sourced British produce & eco-sustainability, we have a brilliantly experienced chef at the helm:

Flat Cap Executive Chef, Steven Tuke & Head Chef, Jake Rossington

## OUR PRODUCE

Our stunning seasonal menus emphasise excellent regional food sourced from our favourite local suppliers. We take great care to ensure that all menu items are locally sourced, fresh, wholesome & of the highest quality.

All beef stated as such, is grass fed and raised in England or Wales from our artisan butcher. It is hung for at least 21 days and then matured locally.

All our fish is sustainably sourced and comes from our suppliers unless otherwise stated as wild caught.