

BARRISTERS

— RESTAURANT & ROOFTOP GARDENS —

The team would like to welcome you to The Courthouse.

The former Crown Court has been refurbished into Barristers Restaurant and 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.

DINNER DESSERT MENU

CLOSING ARGUMENT

- The 'Courthouse' sticky toffee pudding - Salted caramel parfait, sticky dates, honeycomb, vanilla fudge £7
- Dark treacle & blackcurrant tart - Blackcurrant & liquorice ice cream, palm o violet curd £7
- Baked apple & brioche pudding - Toffee crisp, caramel sauce, rum & raisin ice cream £6
- Creme brulee - Spiced pumpkin, maple cream, chocolate brandy snap biscuit £6.5
- Cheesecake - Raspberry ripple, fresh raspberries, raspberry gel, vanilla crumble base £7
- The 'Courthouse' black forest gateaux - Dark chocolate sponge, cherry cremeux, kirsch cherry gel £7.5

SELECTION OF BRITISH & FRENCH CHEESES

Biscuits, grapes, chutney, quince, celery, candied walnuts
3 piece £8.5/ 5 piece £10.5

Chaource

French cow's milk cheese from the Champagne region. Soft interior, creamy in colour, and slightly crumbly surrounded by 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 flavour and character.

Mull of Kyntyre

Extra Mature Scottish cheddar, slowly aged for an extensive period of time creating a complex flavour. Rugged, bold and full of character.

Cerney Ash

Made by hand in Gloucestershire. Full fat cheese made from a unique starter developing into a deeper flavour as it ages. It's is coated with an oak ash/sea salt mix from France.

Drunken Burt (Smoked Cheese)

Handmade Burt's Cheese washed in Cider using pasteurised cow's milk from local dairies in Cheshire. Runny, gooey texture, lightly smoked in flavour.

LIQUOR COFFEES

£6.9

Irish (Irish whiskey)

Amaretto

Jamaican (Dark Rum)

French (Cognac)

Calypso (Kahlua)

Mexican (Tequila)

Baileys

Friar's (Frangelico)

Seville (Cointreau)

American (Bourbon)

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.