

BARRISTERS

— AT THE COURTHOUSE —

The team would like to welcome you to The Courthouse. The former crown court has been refurbished into Barristers Restaurant & 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. Take the stand and peruse our drinks menu to find your tipple of choice.

DINNER MENU

OPENING STATEMENT

House Bread, flavoured butter – Selection of flavoured bread, flavoured butter v gf £3.5

Olives- Mixed & marinated v gf £3.5

Hummus- Chickpeas, lemon, pumpkin seeds, sesame, charred pitta v £5

Padron peppers- Deep fried, coarse sea salt, roasted garlic mayonnaise v gf £5

Marinated Feta – Chilli, coriander, lemon v gf £4

PROCEEDINGS

Scallops- Shin of beef & red onion jam doughnuts, cannellini bean puree, smoked bacon & red wine reduction £12

Duck liver brulee- Flavours of port & brandy, sweet & sour carrot & orange chutney, brown sugar glaze, toasts £7

Chowder- Sweet corn veloute, smoked cod mousse, pickled cockles, crispy polenta, charred red peppers gf £8

Game terrine- Earl grey tea & date compote, apricots, hazelnut crumble, fresh berries, Ciabatta crisp gf £8

Goats' cheese mousse- Marinated vine tomatoes, pickled beetroot, compressed cucumber, dill oil v gf £7

Venison Carpaccio- Thyme & black pepper crust, toasted chestnuts, red currants, Parmesan, pickled mushrooms, baby rocket gf £10

MAIN EVIDENCE

Risotto- Roasted pumpkin, thyme, honey, Parmesan, candied pumpkin seeds, black pepper tuille v gf £14

52c Beef fillet Bourguignon- Pommery mustard creamed potatoes, honey glazed piccolo parsnips, parsnip crisps gf £24

Open lasagne- Creamed wild mushrooms, garlic, leeks & spinach, pine nuts, white truffle oil, Parmesan v £14

52c venison haunch- Apple & burnt onion arancini, charred onion puree, onion petals, pressed apple, apple crisps, spinach, blackberry jus gf £22

Slow braised lamb shoulder- Thyme & honey roasted pumpkin puree, fondants, creamed potatoes, mint jelly, red currant jus gf £17

Smoked cod loin - Roasted chicken reduction, braised baby gem, peas, silver skin onions, new potatoes, confit chorizo £17

Roast chicken breast - Fried potatoes, smoked bacon, button onions, mushrooms, tarragon jus, sweet carrot & turnip puree £16

GRILLED ON THE STAND

10oz Ribeye steak gf £21.5

Salt & Pepper chicken breast £16

7oz Swordfish steak gf £18

Whole Stuffed Sea Bass gf £16

All served with parmesan and truffle chips, rocket & balsamic vinegar, grilled Portobello mushroom, dried plum tomato and choice of sauce;

Peppercorn (gf), Bearnaise (v gf), Red wine jus (gf), Peperonata (v gf), Café de Paris butter (v)

SIDE BAR

Baby Jacket Potatoes – Chilli, Crème Fraiche, soft herbs v gf £3

Stem Broccoli – Hollandaise sauce, toasted almonds v gf £3.5

Champ Mash – Creamed potatoes, Spring onions v gf £3

Fat cut chips – Coarse sea salt v gf £3

Roasted root vegetables- Celeriac, parsnip, carrot, red onion, herb oil v gf £3

Mixed Veg – New season potatoes, carrots, stem broccoli, cabbage v gf £3.5

House Salad – Leaves, tomatoes, cucumber, onion, croutes, house dressing v gf £3.5

Rocket & Parmesan – Balsamic dressing v gf £2.5

SUNDAY ROAST

Join us on Sunday's for our delicious prime cut traditional roasts with all the trimmings!

2 courses £20.00 / 3 courses £25.50

BARTENDER'S CHOICE COCKTAILS

Espresso Martini – Vodka, Kahlua, espresso, sugar £8.5

Grasshopper – Crème de Menthe, Crème de cocoa, cream £8.5

Old fashioned – Bourbon, sugar, bitters, orange £9.0

French 75 – Beefeater, lemon juice, sugar, Champagne £12.0

Last word – Gin, Maraschino, Green Chartreuse, lime £8.5

STEAK NIGHT

Available 6pm – 9pm Thursdays

Join us for our Steak Nights every Thursday from 6pm

Book a table online at www.thecourthousecheshire.com

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.