

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 FOR PARTIES OF 8 OR MORE

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 sea salt, roasted garlic mayonnaise v gf £5

PROCEEDINGS

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

MAIN EVIDENCE

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

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

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

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

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

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

Rocket & Parmesan – Balsamic dressing v gf £2.5

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

Creme brulee - Spiced pumpkin, maple

cream, chocolate brandy snap biscuit £6.5

Cheesecake - Raspberry ripple, fresh

raspberries, raspberry gel, vanilla crumble base £7

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 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.

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.