

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.

LUNCH DESSERT MENU

CLOSING ARGUMENT

The 'Courthouse' sticky toffee pudding - Salted caramel parfait, sticky dates, honeycomb, vanilla fudge £7

Crepe brulee - Spiced pumpkin, maple cream, brandy snap biscuit £6.5

Traditional Christmas pudding - Brandy & orange sauce, rum & raisin ice cream, fresh red currants £6

Spiced carrot & orange cake – Orange blossom frosting, candied carrots, pouring cream £6

Homemade Ice cream – Selection of flavours, 3 scoops and cookie £3.9

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.

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.