

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.

SUNDAY MENU

OPENING STATEMENT

Something to nibble while you ponder our menu...

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

2 COURSES £20 | 3 COURSES £25

PROCEEDINGS

Roasted honey & thyme parsnip soup- Light curry spice, sweet lime yogurt, flavoured bread & butter v gf

Cured Meat Platter – Parma Ham, pastrami, chorizo, olives, pickles, breads, dressed rocket gf

Bloomer Shrooms – Creamed chesnut mushrooms, roasted garlic, chives, toasted bloomer v gf

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

Smoked cod mousse- Creme fraiche, chives, lemon, horseradish, croutes, pressed apples

SIDE BAR

Champ Mash –Creamed potatoes, Spring onions 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

MAIN EVIDENCE

Roasted rump of beef – Butter roasted potatoes, celeriac puree, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens, red wine gravy served pink unless otherwise stated gf

Roasted turkey breast - Butter roasted fondant potato, honey glazed root vegetables, Brussels sprouts, pork, apple & sage stuffing, red wine jus gf

Market fish of the day – Pan fried, shrimp beurre noisette, capers, baby gem, new season potatoes, samphire gf

Squash Wellington - Roasted butternuts, blush tomatoes, spinach, silver skin onions, blue cheese, crisp filo pastry, stem broccoli, homemade tomato ketchup v

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

5 hour slow braised shin of beef - Grain mustard creamed potatoes, burnt onion puree, glazed carrot, mushroom & smoked bacon jus gf

BARTENDER'S CHOICE COCKTAILS

Espresso Martini – Vodka, Kahlua, espresso, sugar £9.5

Bramble – Gin, lemon, sugar, crème de mure £8.5

Justice is Done – Limoncello, frangellico, citron vodka, lemon, pinot grigio £9.0

Going Down – Kahlua, vodka, chocolate, milk, cream £8.5

Classic champagne cocktail – Sugar, brandy, angostura bitters, champagne £13

FESTIVE MENU

Available 12pm – 5pm, Monday - Saturday

Join us for a festive experience!

2 courses £17.95 / 3 courses 19.95

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.