

# BARRISTERS

— AT THE COURTHOUSE —

## 5 COURSE TASTER MENU

Glass of Prosecco on Arrival

Amuse Bouche

Scallops

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

Sorbet

Shin of Beef

5 Hour cooked shin of beef, Pommery mustard creamed potatoes, honey glazed parsnips, baby onions, wild mushrooms, smoked bacon, red wine jus

The 'Courthouse' black forest geteaux

Dark Chocolate sponge, cherry cremeus, kirsch cherry gel

Coffee & petit fours

£55.00 per person

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.