

# 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.

## STEAK NIGHT MENU

Every Thursday 6pm-9pm  
3 courses £25

### PROCEEDINGS

Pigeon breast – Hash brown, black pudding, chestnut mushrooms with red wine jus  
Salmon and dill fishcakes – Chilli gel, dressed rocket and charred lemon  
Chef's soup of the day - Freshly baked bread and flavoured butter v

### GRILLED ON THE STAND

8oz Sirloin	Salt and Pepper Chicken
10oz Ribeye £3.5 supplement applies	Swordfish Steak
6oz Fillet £5 supplement applies	6oz Flat rump

### CLOSING ARGUMENT

Dark chocolate tart - Honeycomb, honeycomb ice cream  
White chocolate panna cotta - Berry gel, fresh berries

### SELECTION OF BRITISH & FRENCH CHEESES

3 piece / 5 piece £3.5 supplement applies

**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.