

# 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.

## FORK OUT LESS MENU

Tuesday - Thursday 12pm-7pm  
2 courses £17.95 / 3 courses £19.95

### 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

### MAIN EVIDENCE

Pheasant wellington - Spinach, wild mushroom duxelle, creamed savoy, roasted roots

Gilt Head Bream – Pearl barley, sun blush tomatoes, samphire, chicken stock

Lamb breast – Nicoise potato, green beans, confit onions, anchovy & blush tomato tepanade

### 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.