

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 tipples of choice.

LUNCH MENU

OPENING STATEMENT

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

Smoked beetroot & whipped feta – Toasted pitta bread v gf £5

PROCEEDINGS

Veloute – Freshly baked bread, flavoured butter v gf £5.5

Cured Meat Platter – Parma Ham, pastrami, chorizo, olives, pickles, breads, dressed rocket gf £8

Bloomer Shrooms – Creamed chesnut mushrooms, roasted garlic, chives, toasted bloomer v gf £8

Duck & orange – Smooth duck liver & orange parfait, pan d'epices, spiced orange chutney gf £7

SANDWICHES & CIABATTAS

Spiced fried chicken ciabatta - Chinese style pickle, hoisin sauce, tomato, rocket £8

Golden Brie & cranberry ciabatta – White grapes, gem lettuce v gf £6.9

Steak & Onion chutney Ciabatta – Dijon Mayonnaise, rocket & parmesan gf £9.5

Pulled beef ciabatta – Sweet peppers, spiced cheese, rocket, tomato gf £9.00

SALAD

Chicken Ceasar – Chicken Breast, cos lettuce, soft boiled hens' egg, anchovies, parmesan, torn croutes v gf £12.5

Marinated Feta – Dried tomatoes, olives, cucumbers, onions, dressed leaves, croutons v gfs £9

Brisket & blue cheese salad – Walnuts, red onion, mixed leafs, tomatoes, croutes £12.50

MAIN EVIDENCE

Market Fish of the day – Pan fried, shrimp beurre noisette, capers, baby gem, new season potatoes, samphire gf £14.5

Fish & Chips – Cod fillet, light ale batter, curried chickpeas, pea puree, blush ketchup gf £13

Steak frites – Marinated 6oz flat rump, fries, confit tomato, rocket & parmesan salad, aioli £14.9

Open lasagne- Creamed wild mushrooms, garlic, leeks & spinach, pine nuts, white truffle oil, Parmesan v £14

Barristers Burger – 9oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, buttercross farm smoked bacon, dill pickle remoulade, salad, brioche bun £13

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

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

SUNDAY ROAST

Join us on Sunday's for our delicious prime cut traditional roasts with all the trimmings!

2 courses £20.00 / 3 courses £25.00

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.