



BARRISTERS

— RESTAURANT —



A la Carte



Large Parties 8 people and more

Opening Statement

Selection of Flavoured Bread with Flavoured Butter £3.5 V GF

Olives – Mixed & marinated £3.5 V GF

Hummus – Chickpeas, lemon, pumpkin seeds, sesame with charred pitta £5.0 V

Proceedings

Duck & Orange – Smooth duck liver & orange parfait, pan d'epices & spiced orange chutney £7.0 GF

Chalk Stream Trout – Glenmorangie whiskey & brown sugar cane, candied stem ginger, orange dressing & spiced ginger croute £8.0 GF

Tomato Tatin - Puff pastry, balsamic shallots, pine nuts, pumpkin seeds & mozzarella £7.0 V

Goats Cheese – Salt baked & pickled beets, candied beetroot, walnuts, black onion & sesame puff pastry £8.0 GF

Main Evidence

Short Rib of Beef - Honey & mustard glaze, sweet corn puree, crisp polenta & pancetta, charred baby corn & sweet corn relish £21.0 GF

Butterflied Red Mullet - Curried sweet potato, spiced Hasselback potatoes, spinach, Menai mussels & Arenka caviar £16.0 GF

Open Lasagne – Creamed wild mushrooms, garlic, leeks, spinach, pine nuts, white truffle oil & parmesan £14.0 V

Grilled on the Stand

10Oz Ribeye Steak £22.0 GF

Salt & Pepper Chicken Breast £16.0 GF

7Oz Swordfish Steak £18.0 GF

Whole Stuffed Sea Bass £16.0 GF

All served with parmesan & truffle chips, rocket & balsamic vinegar, grilled Portobello mushroom, dried plum tomato & your choice of the following sauce:

Peppercorn (GF), Bearnaise (V GF), Red Wine Jus (GF), Peperonata (V GF) or Café d Paris Butter (V)

Side Bar

Champ Mash – Creamed Potatoes and spring onions £3.0 V GF

Fat Cut Chips – Coarse sea salt £3.0 V GF

Mixed Vegetables - New potatoes, carrots, stem broccoli and cabbage £3.5 V GF

House Salad – Leaves, tomatoes, cucumber, onion, croutes and house dressing £3.5 V GF

Rocket & Parmesan - Balsamic dressing £2.5 V GF

Closing Argument

The 'Courthouse' Sticky Toffee Pudding – Salted caramel parfait, dates, honeycomb & vanilla fudge £7.0

Chocolate & Banana Tart – Passionfruit mousse with Italian meringue £7.50 V

Crème Brulee – Stem ginger, apricot & pistachio granola bar & Yorkshire rhubarb £6.50 V

Selection of British & French Cheeses – Biscuits, grapes, chutney, quince, celery, candied walnuts 3 piece £8.50 / 5 piece £10.50

*For parties over 8, a discretionary service charge of 10% will be added to the bill
V GF denote that the dish can be adapted for Vegetarian & Gluten Free requirements*