



BARRISTERS

— RESTAURANT —



A la Carte



Opening Statement

Padron Peppers – Deep fried, coarse sea salt & coronation mayonnaise	£5.0	V GF
Smoked Haddock Doughnuts - Baby gem velouté & chive crème fraiche	£7.0	
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
Smoked Beetroot & Whipped Feta - served with toasted pitta	£5.0	V GF

Proceedings

Braised Octopus – Sweet potato, carrot & caraway puree, fondants, black garlic, basil crisps, chorizo & burnt lime salsa	£8.0	GF
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 croustade	£8.0	GF
Tomato Tatin - Puff pastry, balsamic shallots, pine nuts, pumpkin seeds & mozzarella	£7.0	V
Beef Cheeks – Slow braised & pressed, piccalilli mayonnaise, salted cauliflower & cucumber, pickled carrot & crispy shallots	£7.5	GF
Goats Cheese – Salt baked & pickled beets, candied beetroot, walnuts, black onion & sesame puff pastry	£8.0	GF

Main Evidence

Risotto – Caramelised celeriac, celeriac fondants, truffle, pressed apple & parmesan crisps	£14.0	V GF
Short Rib of Beef - Honey & mustard glaze, sweet corn puree, crisp polenta & pancetta, charred baby corn & sweet corn relish	£21.0	GF
Rack of English Lamb - Boulangère potato, spring cabbage cannelloni, peas, baby carrot, smoked onions & mint jus	£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
Duck Breast – Confit duck leg bonbon, beetroot & potato press, beetroot puree, braised chicory, baby carrots & cherry jus	£21.0	
Guinea Fowl – Seared breast, roasted garlic & cannellini beans, Savoy cabbage, confit baby beetroot, parsnip & honey puree	£17.0	

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

Stem Broccoli – Hollandaise sauce and toasted almonds	£3.5	V GF
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, croutons and house dressing	£3.5	V GF
Rocket & Parmesan - Balsamic dressing	£2.5	V GF

*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*

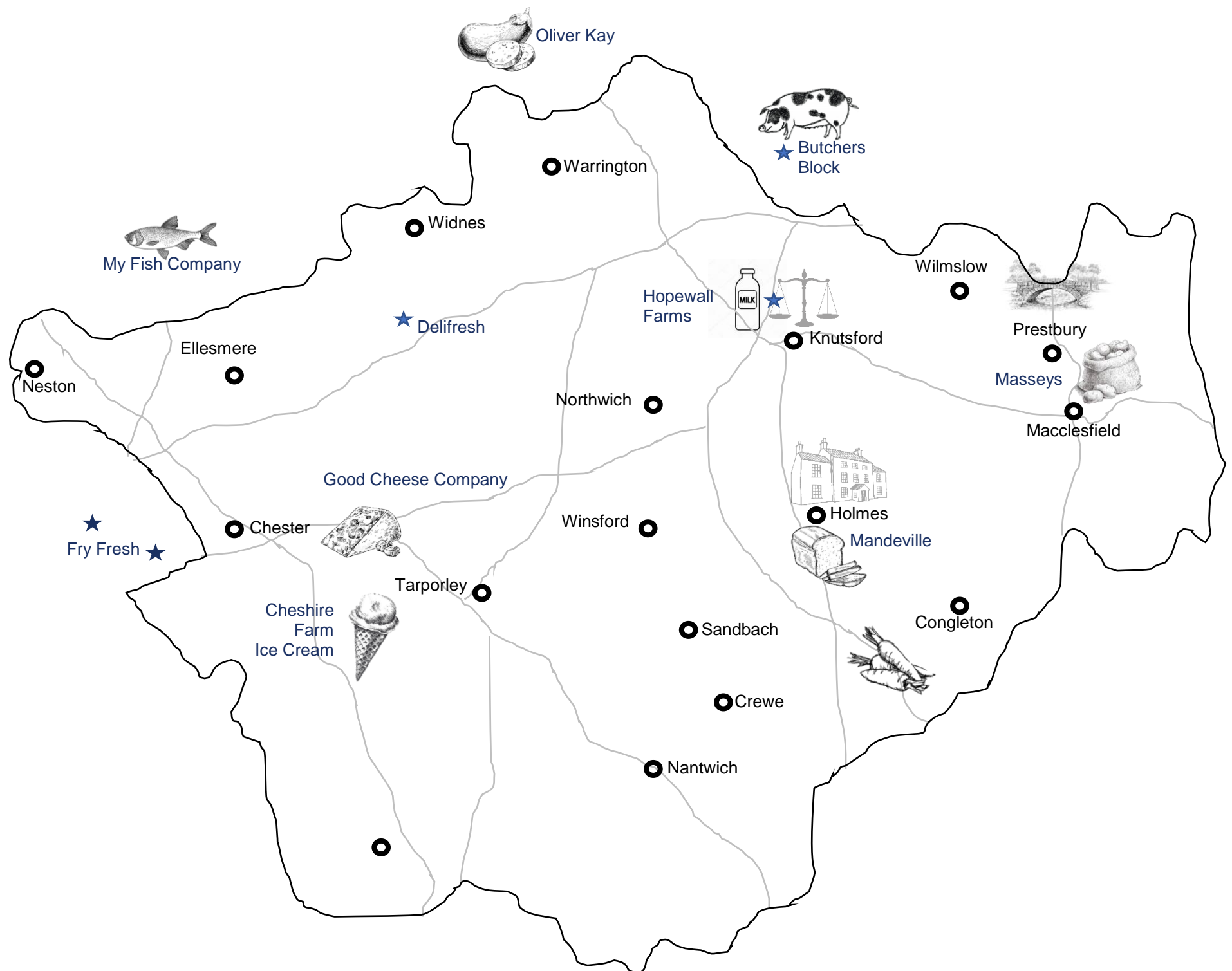
FLAT CAP HOTELS

Flat Cap Hotels is a Cheshire based, independent family of foodies, creative chefs, baristas and talented mixologists passionate about locally sourced produce & quality products.

We are operators of independent hotels with restaurant specializing in delivering locally sourced British seasonal menus, eclectic cocktails, the finest beers & exceptional wine.

Every property provides interiors designed with our own personal touches with 'home away from home' accommodation. The concept has been developed and evolved from the old-fashioned country public house combined with the ever-changing lifestyle hotel.

The Courthouse is the younger sibling of **The Vicarage in Holmes Chapel**, Cheshire; a refurbished 17th century grade II listed country pub, restaurant and hotel and the older sibling of the **Bridge Hotel & Restaurant** located in Prestbury, Macclesfield.



FLAT CAP ACADEMY

At the Courthouse and as part of Flat Cap Hotels, your comfort and satisfaction is of paramount importance.

Our philosophy is simple! If we look after our staff, they will look after you. This principle was behind the birth of Flat Cap Hotels Hospitality Academy.

We believe that by enriching the skills of our team, they can go even further than the proverbial mile and offer an even greater experience for all our guests.

More details will be on our website soon.

If you think you can cut the mustard, email;

info@thecourthousecheshire.com

OUR CHEFS

When it comes to conjuring up wonderfully creative dishes championing locally sourced British produce & eco-sustainability, we have a brilliantly experienced chef at the helm:

Flat Cap Executive Chef, Steven Tuke & Head Chef, Jake Rossington

OUR PRODUCE

Our stunning seasonal menus emphasise excellent regional food sourced from our favourite local suppliers. We take great care to ensure that all menu items are locally sourced, fresh, wholesome & of the highest quality.

All beef stated as such, is grass fed and raised in England or Wales from our artisan butcher. It is hung for at least 21 days and then matured locally.

All our fish is sustainably sourced and comes from our suppliers unless otherwise stated as wild caught.