

BARRISTERS

– RESTAURANT –

Dinner Dessert Menu

Closing Argument

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

Chocolate & Banana Tart - Passionfruit mousse with Italian meringue **£7.5 V**

Spiced Apple Parfait - Puff pastry, pear & orange cremeux, candid orange & walnut gel **£7.0 V**

Crème Brulee – Stem ginger, apricot & pistachio granola bar & Yorkshire rhubarb **£6.5 V**

Mango & Coconut - Passionfruit & mango glass, coconut sponge, mango sorbet, mango & lime compote, white chocolate soil & bay leaf sorbet **£7.0**

English Apple – White chocolate & cardamom mousse, sour apple compote, white chocolate soil, bay leaf sorbet **£7.5**

Selection of British & French Cheeses

Biscuits, grapes, chutney, quince, celery, candied walnuts
3-piece **£8.5/5-piece £10.5**

Chaource

Fresh cows milk cheese from Champagne region. Soft interior creamy in colour and slightly crumbly.

Burts Blue

Pasteurised cow's milk. It has a semi-soft texture, punctuated with blue veins, giving it a wonderful depth of character.

Mull of Kintyre

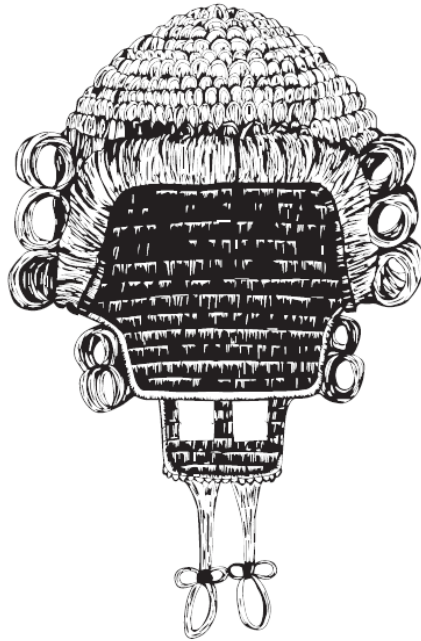
Extra mature Scottish cheddar, slowly aged for an extensive period of time, creating a complex flavour.

Cerney Ash

Made by hand in Gloucestershire. Full fat cheese made from a unique starter developing into a deeper flavour as it ages.

Drunken Burt

Handmade Burt's cheese washed in cider using pasteurised milk from local dairies in Cheshire. Runny gooey texture lightly smoked in flavour.



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