

BARRISTERS

– RESTAURANT –

Lunch Dessert Menu

Closing Argument

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

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

Victoria Sponge Cake – Strawberry compote, crème Chantilly & strawberry sorbet £7.0 V

Honey & Polenta Sponge – Burnt honey ice cream, lemon curd, honeycomb & lavender £7.0

Homemade Ice Cream – Selection of flavours, three scoops & a cookie £3.9

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 Kyntyre

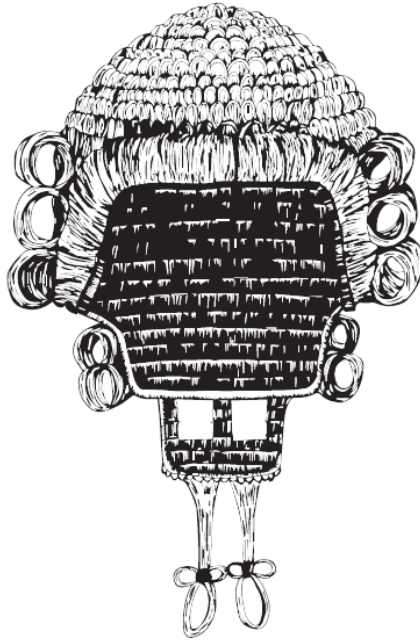
Extra mature Scottish cheddar, slowly aged for an extensive period of time, creating a complex flavour.

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 gooeey texture lightly smoked in flavour.



BARRISTERS
- RESTAURANT -