



BARRISTERS

- RESTAURANT -



Sunday Menu



2 Courses £20 | 3 Courses £25

Opening Statement

Padron Peppers – Deep fried, coarse sea salt & coronation mayonnaise V GF

Selection of Flavoured Bread with Flavoured Butter V GF

Olives – Mixed & marinated V GF

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

Smoked Beetroot & Whipped Feta - served with toasted pitta V GF

Proceedings

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

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

Fried Sardines – Panko & herb crust, lemon aioli, smoked paprika salt, braised gem lettuce & lilliput capers

Tomatoes on Toast – Marinated baby tomatoes, toasted bloomer, basil, black garlic, mozzarella & pine nut crumble V

Veloute – Freshly baked bread with flavoured butter V GF

Main Evidence

Roasted Rump of Beef – Butter roasted potatoes, celeriac puree, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens, red wine gravy served pink unless otherwise stated GF

Roasted Chicken – Butter toasted potatoes, celeriac puree, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens, red wine gravy GF

Market Fish of The Day – Pan fried, shrimp beurre noisette, capers, baby gem, new season potatoes & samphire GF

Confit Pork Belly – Balsamic onion puree, confit potatoes, stem broccoli & cured egg yolk GF

Open Lasagne – Creamed wild mushrooms, garlic, leeks, spinach, pine nuts, white truffle oil & parmesan 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, croutes 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*

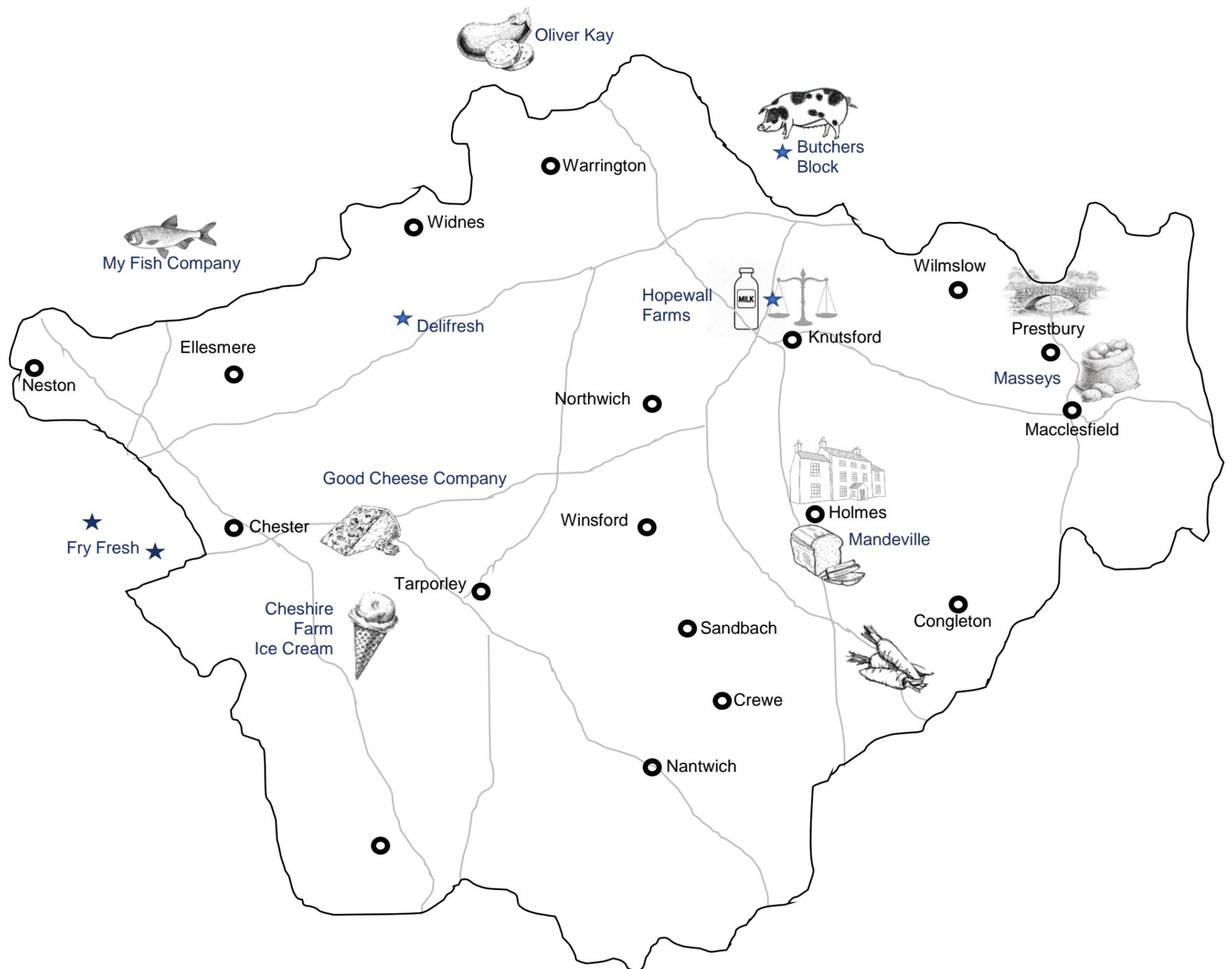
FLAT CAP HOTELS

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.