



# À La Carte

M E N U

BARRISTERS  
— RESTAURANT & ROOFTOP GARDENS —

# À La Carte

## Opening Statement

<b>Padron peppers (V) (GF)</b> deep fried, coarse sea salt, spicy mayo £5	<b>Smoked haddock doughnuts</b> tartare crème fraîche £7	<b>Selection of flavoured breads (V) (GF)</b> flavoured butter £3.5
<b>Olives (V) (GF)</b> mixed and marinated £3.5	<b>Flavoured hummus (V)</b> toasted pitta £5	<b>Smoked beetroot &amp; whipped feta (V) (GF)</b> served with toasted pitta £5

## Proceedings

<b>Scallops (GF)</b> padron peppers, Palourde clams, Serrano ham crisp, chorizo, burnt lime gel £11	<b>Chicken liver parfait (GF)</b> smooth chicken livers, apricot and sultana chutney, Earl Grey tea gel, wholemeal mini loaf, honey and oat granola £7	<b>12-hour-cured stone bass (GF)</b> pickled radish, black sesame, peanut crumb, wasabi and gem velouté £6.9
<b>Roasted Jerusalem artichoke (V)</b> puff pastry, artichoke purée, shallot petals, rocket, truffle dressing £7	<b>Pulled beef cheeks (GF)</b> celeriac, apple and pomegranate remoulade, toasted rosemary focaccia, watercress £9	<b>Smoked duck breast (GF)</b> blackberries, compressed apple, winter berry gel, tom croûtes £7.5

## Main Evidence

<b>Venison haunch (GF)</b> potato and horseradish rosti, braised cavalo nero, burnt shallots, apple and blackberry jus £19	<b>Hake fillet (GF)</b> Jerusalem artichoke purée, crisps, girolles, roasted chicken and thyme cream £17	<b>Squash ravioli (V)</b> roasted butternuts, smoked aubergine, squash velouté, stem broccoli, pine nuts, almonds, togarashi tulle £14
	<b>Monkfish tail (GF)</b> Bombay-style potatoes, spinach, roasted peppers, almonds, lime yoghurt £19	
<b>Pork tenderloin</b> sage and potato croquette, red cabbage purée, honey-glazed piccolo parsnips, red cabbage jam, red wine jus £16.5	<b>Braised fennel hearts (V)</b> curry-spiced heart, pearl barley, micro mirepoix, baby turnips, beetroot £14	<b>Duck breast (GF)</b> roasted celeriac purée, dauphinoise potato, Savoy cabbage, pancetta, pickled cranberries, cranberry jus £18.5

## Grilled on the Stand

<b>10oz English ribeye steak (GF)</b>	<b>£25</b>
<b>Salt &amp; pepper chicken breast (GF)</b>	<b>£16</b>
<b>7oz swordfish steak (GF)</b>	<b>£18</b>
<b>8oz English sirloin steak (GF)</b>	<b>£22</b>

all served with Parmesan and truffle chips, rocket and balsamic vinegar, grilled portobello mushrooms, dried plum tomato and your choice of the following sauces:

**Peppercorn (GF) / Sauce Diane / Red wine jus (GF)**  
**Peperonata / Café d' Paris butter (V)**

## Side Bar

<b>Tenderstem broccoli (V) (GF)</b> toasted almonds, golden sultanas	<b>£3.5</b>
<b>Creamed local potatoes (V) (GF)</b> Savoy cabbage, onions	<b>£3</b>
<b>Fat cut chips (V) (GF)</b> coarse sea salt	<b>£3</b>
<b>Maple caramelised carrots (V) (GF)</b> chive butter	<b>£3</b>
<b>House salad (V) (GF)</b> leaves, tomatoes, cucumber, onion, croûtes and house dressing	<b>£3.5</b>
<b>Rocket &amp; Parmesan (V) (GF)</b> balsamic dressing	<b>£2.5</b>
<b>New season potatoes (V) (GF)</b> sea salt and herb butter	<b>£3.5</b>

For parties over 8, a discretionary service charge of 10% will be added to the bill. (V) and (GF) denote that the dish can be adapted for vegetarian and gluten-free requirements.