



Sunday

M E N U

BARRISTERS
— RESTAURANT & ROOFTOP GARDENS —

Sunday Lunch

2 COURSES £20 / 3 COURSES £25

Opening Statement

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

Proceedings

Velouté (V) (GF) freshly baked bread with flavoured butter	Cured stone bass (GF) 12 hour cured stone bass, pickled raddish, black sesame and pumpkin crumb, wasabi & gem velouté.	Mushrooms on toast (V) (GF) chestnut mushrooms, enoki mushrooms, blue cheese, chestnut crumble
Chicken liver parfait (GF) honey oat granola, burnt orange, wholemeal loaf, Earl Grey tea, apricot chutney	Fried sardines panko and herb crust, lemon aioli, smoked paprika salt, braised gem lettuce, lilliput capers	

Main Evidence

Barristers Burger 9oz ground beef, flat cap mushroom, fried onions, Monterey Jack cheese, smoked bacon, dill pickle remoulade, salad, brioche bun	Market fish of the day (GF) pan fried, shrimp beurre noisette, capers, baby gem, new season potatoes, samphire	Sage & burnt onion nut roast (V) butter roasted potatoes, celeriac purée, Yorkshire pudding, honey glazed carrots, wilted greens, apple jus
Roasted striploin of beef (GF) butter roasted potatoes, celeriac purée, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens, red wine gravy	Fish & chips (GF) cod fillet, light ale batter, curried chickpeas, pea purée, blush ketchup	Roasted chicken (GF) butter roasted potatoes, celeriac purée, Yorkshire pudding, seasonal vegetables, glazed Chantenay carrots, wilted greens, red wine gravy
	Gnocchi (V) winter greens, peas, spring onions, red chard, red onion, black pepper cream, Parmesan	

Side Bar

Creamed local potatoes (V) (GF) Savoy cabbage, onions £3	House salad (V) (GF) leaves, tomatoes, cucumber, onion, croûtes, house dressing £3.5
Maple caramelised carrots (V) (GF) chive butter £3	Herb butter roasted potatoes (V) (GF) sea salt, herb butter £3.5
Fat cut chips (V) (GF) coarse sea salt £3	Rocket & Parmesan (V) (GF) balsamic dressing £2.5

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.