

FINBARR'S

Table D'Hoté

Starters

Sweet Potato Coconut Soup (V)
Roasted Beetroot with Goats Cheese Hazelnuts (V)(N)
Crayfish Cocktail with Thousand Island Dressing Lemon Mayonnaise
Charcuterie Plate with Pickles Mustard
French Cafe Salad

Mains

Braised Raby Estates Venison with Mixed Vegetables Mash
Roast Chicken Breast with Puy Lentils, Butternut Squash Puree
Pan Fried Sea Bass with Brown Shrimps - Herb Crushed Potatoes
Finbarr's Fishcakes with Buttered Spinach, Parsley Cream Fries
Cépe Risotto with Rosemary Crème Fraîche (V)

Desserts

Crème Brulee
White Chocolate Mousse with Red Wine Poached Pear
Sticky Toffee Pudding with Butterscotch Sauce
Farmhouse Cheeses
Apple Sorbet

Two Courses £21.00
Three Courses £24.50

A 10% discretionary service charge will be added to the bill

Children's half portions are available **Available Monday to Thursday 18.00 - 21.30 and Friday 18.00 - 19.00** PLEASE NOTE, THIS IS ONLY A SAMPLE MENU AND THEREFORE MAY CHANGE