

# FINBARR'S

## Lunch Special

### Starters

Sweet Potato Coconut Soup (V)  
Roasted Beetroot with Goats Cheese Walnuts (V)(N)  
Crayfish Cocktail with Thousand Island Dressing Cocktail Sauce  
Charcuterie Plate with Pickles Mustard  
Ham Knuckle Foie Gras Terrine – Homemade Pease Pudding

### Mains

Roast Chicken Breast with Wild Mushrooms, Watercress Sauce Béarnaise  
Marinated Pigeon 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  
Iced Vanilla Chestnut Parfait  
Sticky Toffee Pudding with Butterscotch Sauce  
Farmhouse Cheeses  
Apple Sorbet

Two Courses £17.50  
Three Courses £20.00

A Discretionary 10% service Charge will be added to the bill. Children's Half Portions are available Available  
12.00 – 2.30 pm Monday – Saturday PLEASE NOTE, THIS IS ONLY A SAMPLE MENU AND THEREFORE  
MAY CHANGE