

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