

FINBARR'S

à la carte menu

Desserts	Price
Crème Brûlée	£6.50
Strawberry Crumble with Lemon Meringue Ice Cream	£8.50
Finbarr's Millionaires Shortbread (Dark Chocolate, Vanilla Ice Cream, Shortbread, Toffee Sauce)	£10.50
Banana Caramel Soufflé with Peanut Butter Ice Cream (Please Note: 15 Minute Cooking Time)	£9.50
Raspberry Tart with Raspberry Sorbet Creme Fraiche	£8.00
Vanilla Yoghurt Panna Cotta with Lemon Balm Honeycomb	£8.50
Poached Apricots with Lemon Sorbet	£7.50
Homemade Ice Creams (Vanilla, Peanut Butter, Chocolate)	£6.45
Homemade Sorbets (Pineapple, Raspberry, Apricot)	£6.00

Cheese

Served with Honeycomb, Grapes, Celery and Biscuits **Kidderton Ash** Mould Ripened Goats Cheese with Charcoal Ash, Distinctive Creamy Texture **Cothelstone** Semi-soft Pasteurised Cheese, with a Pale yellow Paste and Natural Rind **Celtic Promise** A cider washed rind cheese from Wales. Soft & Buttery with a pungent aroma **Mrs Bells Blue** Soft & Creamy with a sweet flavour & a mild tang. Made from local ewe's milk in Thirsk, North Yorkshire **Mrs Kirkhams** A Rich, Hard pressed Full Fat traditional Crumbly Style Cheese from Lancashire

3 Cheeses of your choice £7.50 Served with a glass of Pineau De Charentes Rouge 5yrs £9.00 5 Cheeses of your choice £10.50 Served with a glass of Pineau De Charentes Rouge 5yrs £12.00 A 10% discretionary service charge will be added to the bill

PLEASE NOTE, THIS IS ONLY A SAMPLE MENU AND THEREFORE MAY CHANGE