

# FINBARR'S

## à la carte menu

Desserts	Price
Crème Brûlée	£6.50
Toffee Apple Crumble Crisp with Walnut Ice Cream	£8.50
Rhubarb Custard Panna Cotta with Ginger Parkin Crumb	£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
Rich Chocolate Tart with Blood Orange Sorbet Crème Fraîche	£8.50
Roast Pineapple Frangipan Tarte Tatin with Coconut Sorbet	£8.50
Homemade Ice Creams (Vanilla, Peanut Butter, Chocolate)	£6.45
Homemade Sorbets (Passion Fruit, Blood Orange, Lychee Lime)	£6.00

### Cheese

Served with Chutney, Grapes, Celery and Biscuits **Brinkburn** Pasteurised Goats Milk made with a Vegetarian Rennet from Northumberland **Cornish Yarg** A semi hard cheese wrapped in nettles from near Truro in Cornwall **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 **Reiver** Mould-ripened, full fat cheese from Northumberland

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