

# FINBARR'S

## à la carte menu

| Desserts   | Price  |
|--|--------|
| Crème Brûlée with Pedro Ximinez Soaked Golden Raisins  | £6.50  |
| Rich Chocolate Sponge with Sour Cherries Sweet Chestnuts   | £8.50  |
| Finbarr's Millionaires Shortbread (Dark Chocolate, Vanilla Ice Cream, Shortbread, Toffee Sauce)  | £10.50 |
| Sticky Toffee Pudding with Butterscotch Sauce Vanilla Ice Cream  | £7.50  |
| Clotted Cream Rice Pudding with Clementine Jam   | £8.00  |
| Finbarr's Christmas Pudding with Homemade Brandy Sauce   | £7.50  |
| Finbarr's Knickerbocker Glory (N) (Genoise Sponge, Cherries, Chocolate Pistachio Ice Cream, Cherry Coulis, Chocolate Shavings, Whipped Cream, Toasted Almonds) | £10.50 |
| Homemade Ice Creams (Vanilla, Pistachio, Banana)   | £6.45  |
| Homemade Sorbets (Plum, Blackberry, Pineapple)   | £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 **Reblochon** A soft washed-rind and smear ripened French Cheese **Cashel Blue** This is a blue veined ewes milk cheese, Mild & Creamy from Tipperary **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