

FINBAR'S À LA CARTE DINNER MENU

FOR THE TABLE

Breadboard, sourdough & focaccia, confuit garlic butter £6

Porello pitted olives £5

Cheese and pickle croquettes (GF) £6

STARTERS

Crispy Calamari, saffron aioli (GF) £9

Finbar's scotch egg, crispy onion, sriracha mayo, micro herbs (GFO) £10

Sautéed king prawns, garlic butter, grilled sourdough (GFO) £10

Warm roasted beetroot salad, blood orange, goats cheese, feta crumb, candied walnuts
(GF/VEO) £9 (vegan option vegan mozzarella)

MAINS

Chicken Caesar salad, bacon lardons, sourdough croutons, crispy hens egg (GF) £16

Pan fried sea bass fillet, crispy new potatoes, basil pesto, wild rocket (GF) £20

Buddha bowl, green beans, soft boiled egg or toasted chickpeas, avocado, carrot and
courgette ribbons, roasted sweet potato, crispy onions, yoghurt & garlic dressing (VEO) £15

Add smoked salmon/ king prawns/ cajun chicken/ vegan cheese £5

8oz 28 day aged sirloin steak, flat mushroom, mixed leaf salad, skinny fries, bernaïse sauce
(GF) £28

Pan roasted chicken supreme, pomme Anna potato, charged asparagus, mushroom broth
(GF) £20

Moules Mariniere, fries (GF) £20

DESSERTS

Strawberry parfait, strawberry puree, macerated strawberries, crushed meringue, vanilla ice
cream (GF) (VG) £10

Chocolate Delice, honeycombe, sea salt caramel, vanilla ice cream (GF) £11

Fresh fruit pavlova, mango & passion fruit coulis (GF) £9

Vanilla Basque Cheesecake, wild berry compote, raspberry sorbet (GF) £10

Double scoop ice cream or sorbet £4.50