

FINBAR'S SUNDAY MENU

set course 2 courses £30

Starters:

Sautéed mushrooms on toasted sourdough

Warm grilled peach salad, red chicory, pomegranate, candied walnuts, sherry vinaigrette
VE/GF

Beer battered cod cheeks, hummus, mixed leaf salad

Main courses:

Roast chicken breast, duck fat roasted potatoes, thyme roasted carrots, cauliflower purée,
spring greens, Yorkshire pudding. GFO

Seafod linguine, in rich tomato sauce.

Grilled aubergine, tomato and smoked paprika sauce, tender stem broccoli, crispy new potatoes.
VEGF

Lunch

Chorizo scotch egg, smoked yoghurt, crispy onions, micro salad GFO £10

Warm grilled peach salad, red chicory, pomegranate, candied walnuts, sherry vinaigrette. VE/ GF £9

Sautéed shell on prawns, chilli oil, saffron aioli GF £12

Finbars grilled chicken Caesar salad, sourdough croutons, bacon lardons,
crispy hens egg GFO £18

Pan seared plaice fillet, buttered samphire, crispy new potatoes, dill and caper butter GF £22

Buddha bowl :- quinoa, heritage tomatoes, avocado, roasted sweet potatoes, crisp julienne
vegetables, broad beans, crispy chickpeas with confit garlic yoghurt dressing VE GF £15

Add smoked salmon, king prawns, grilled chicken or vegan mozzarella. +£5

8oz 28 day aged sirloin steak, grilled flat mushroom, confit shallot, beranise sauce, mixed leaf salad GF £28

Plus our daily Sunday specials

See our desserts board