

*Please be aware that certain dishes on the menu may contain, or are prepared in the vicinity of all of the 14 Food Allergens in accordance with the Food Information Regulations. If you suffer from an allergy or food intolerance, please inform a member of our team, who will be able to advise you. Please make sure your server is aware of any special dietary requirements. Please be aware that Fish may contain Bones.*

## **FINBARR'S SUMMER LUNCH MENU**

Soup au Pistou (V)

Classic Mezze Plate – Homemade Flatbreads (V)

Potted Salmon with Pickled Fennel & Hot Toast

Compressed Melon with Prosciutto & Feta Cheese – Basil Dressing

6oz Rump Steak with Fries, Rocket & Parmesan – Café de Paris Butter

Slow Cooked Belly Pork with Black Pudding Puree & Buttery Mash

Crispy Fishcakes with Buttered Spinach & Parsley Cream – French Fries

Spring Pea & Truffle Risotto (V)

Crème Brûlée

New Season Gooseberry Fool with Vanilla Shortbread

Vanilla Panna Cotta with English Strawberries

Chocolate & Cherry Tart with Crème Fraîche

**2 Courses    £21.50**

**3 Courses    £24.50**

**A Discretionary 10% Service Charge will be added to the bill.**