

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 LUNCH MENU

Leek & Potato Soup (V)

Salmon Tartare with Fennel & Apple Salad

Warm Salad of Ham Knuckle with Mustard & Frisée Lettuce – Soft Poached Egg

Spiced Aubergine Salad with Cumin Yoghurt (V)

6oz Rump Steak with Café de Paris Butter & Fries

– Rocket & Parmesan Salad

Confit Goosnargh Duck Leg with Turnips & Onion Soubise - Mash

Fillet of Sea Bass with Caper Beurre Noisette – Spring Vegetables & Jersey Royals

Wild Mushroom Risotto with Black Truffle (V)

Crème Brûlée

Peach & Apricot Fool with Lavender Shortbread

Mrs. Kirkham's Cheddar with Apple Chutney

Mango Sorbet

2 Courses £22.50

3 Courses £25.00

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