FINBAR'S RESTAURANT

SET COURSE SUNDAY MENU

2 courses £25

3 courses £30

If you require Gluten free or Vegan options please let your server know

STARTERS

Spiced Pumpkin Soup (VE)
served with warm focaccia

Caprese Salad (GF)
balsamic glaze

Pork and Pistachio Terrine
piccalilli, grilled sourdough

King Prawn Cocktail (GF)
Tobasco Marie Rose sauce

MAINS

Roast Sirloin of Beef (GFO)
served with duck fat roast potatoes, parsnip puree, thyme roasted carrots, broccoli, braised red cabbage, Yorkshire pudding, gravy

Roast Chicken Crown (GFO)
sage & onion stuffing

served with duck fat roast potatoes, parsnip puree, thyme roasted carrots, braised red cabbage, Yorkshire pudding, gravy

Nut Roast (VGO)
served with roast potatoes, parsnip puree, thyme roasted carrots, broccoli, braised red cabbage, Yorkshire pudding, gravy

Add Cauliflower Cheese (GF) £5
serves 2

Catch of The Day
ask your server for details

DESSERTS

Warm Chocolate Brownie (GF) (VG)
clotted cream vanilla ice cream

Double Scoop Ice Cream or Sorbet

Cheesecake of the Day
ask your server for details

Strawberry Eaton Mess (GF)

(VG) Vegan (GF) Glutten free (GFO) Gluten free option (VGO) Vegan option