

finkle & green

PRIX FIXE MENU

£15 FOR 3 COURSES
AVAILABLE MONDAY TO THURSDAY

BEFORE YOU BEGIN

Lindisfarne Oysters - £2 each | £7 for 4 | £14 for 8
Selection of Artisan Breads - £3
Marinated Pitted Olives - £3

THE BEGINNING

Halloumi bites with tomato chutney, rocket & pesto
Cod & smoked salmon fishcake with tartar sauce and spinach
Antipasto of cured meats and cheeses with balsamic oil & artisan breads (gfo)

THE MIDDLE

12 hour Braised Beef Short Rib (gfo)
Caramelised shallots, mash, parsnips and red wine jus

Baked Coley with Clam Linguine
Baked fillet of coley with sun blushed tomatoes, chilli, spinach and basil

Game and Blackberry Pie (gfo)
With parmesan and herb crusted mash, roast carrots and kale

Spicy Lamb Burger (gfo)
With cucumber riata, salad and fries

THE END

Black Forest Trifle (gfo)
Chocolate sponge, black cherry compote, chocolate custard and cherry jelly

Sticky Toffee Pudding
Sticky pudding with toffee sauce topped with vanilla ice cream

Pear and Apple Crumble
Served with white chocolate custard

BOOK ONLINE OR CALL 01642 988450

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VEGETARIAN & VEGAN PRIX FIXE MENU

£15 FOR 3 COURSES
AVAILABLE MONDAY TO THURSDAY
(ve) VEGAN FRIENDLY DISH

BEFORE YOU BEGIN

Selection of Artisan Breads - £3 (ve)
Marinated Pitted Olives - £3 (ve)

THE BEGINNING

Halloumi bites with tomato chutney, rocket & pesto
Crispy halloumi bites with a homemade tomato chutney, rocket & pesto dressing

Black bean & mango taco (ve)
Crispy taco shell with crisp lettuce, black bean, mango & sweetcorn salsa and avocado dressing

Loaded hummus (ve)
Hummus with toasted chickpeas, pickled red onion, pomegranate & spiced tortilla chips

THE MIDDLE

Beetroot & Feta Burger
Homemade beetroot & feta burger topped with gem lettuce and avocado dressing served with herb salted fries

Butternut Squash, Spinach and Lentil Dhansak Curry (gfo) (ve)
with pilau rice

Wild Mushroom Linguine (ve)
Wild mushroom, spinach and pine nut linguine, white wine, garlic, caramelised shallots & chives

THE END

Black Forest Trifle (gfo)
Chocolat sponge, black cherry compote, chocolate custard and cherry jelly

Chocolate Brownie (ve)
Homemade chocolate brownie with chocolate & orange blossom ice cream

Ice Cream and Sorbet (ve)
Chocolate & orange blossom ice cream with raspberry sorbet

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(GF) GLUTEN FREE (GFO) THIS DISH CAN BE MADE GLUTEN FREE ON REQUEST