



3 COURSES FOR £25

STARTERS

Blue Cheese and Spinach Souffle (v)

Twice baked souffle with blue cheese sauce and spinach

Braised Pork Cheeks with Cider (gf)

Slow cooked pork cheeks with celeriac remoulade and cider sauce

Smoked Salmon and crab salad (gf)

Pickled cucumber, watercress and apple

Parma Ham Risotto with pickled chanterelle mushrooms (gf)

Parma ham risotto with pickled chanterelles, shaved parmesan and rocket

MAINS

“Surf and Turf” (gf)

6oz Himalayan salt aged sirloin steak, King Prawns in garlic butter, onion rings, roast tomatoes, chunky chips and choice of steak sauce

Herb Crusted Cod with Creamed Clams and Pancetta

Buttered kale, potato fondant, creamed clams and pancetta

Pork Belly with Chorizo Cassoulet (gf)

Crispy pork belly with chorizo cassoulet, spinach and braised red cabbage

12 Hour Braised Shortrib of Beef (gf)

Caramalised shallots, piccolo parsnips, creamy mash and red wine jus

Korean Fried Cauliflower (ve)

Fried cauliflower in sticky ginger and garlic sauce, toasted sesame seeds, onigiri rice ball, kimchi and pickled daikon radish

DESSERTS

Sticky Toffee Pudding

Sticky toffee pudding in toffee sauce with Madagascan Vanilla ice cream

Chocolate and Orange Tart

Dark chocolate and orange tart with vanilla mascarpone and orange syrup

Cookie Dough Baked Alaska

Cookie dough ice cream with chocolate sponge, cherry compote, Italian meringue and chocolate sauce

Cheese and Biscuits (gfo)

Mordon Blue, Mordon Isle and brie cheese with quince jelly, celery and crackers

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