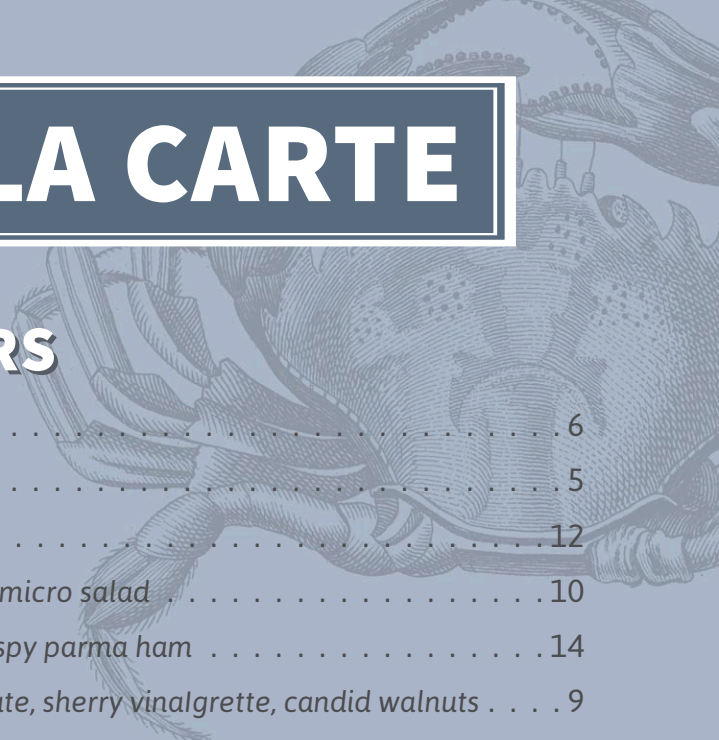


FINBAR'S A LA CARTE

STARTERS



Breadboard <i>confit garlic butter, crispy onions</i>	6
Gordial Olives (GF)	5
Sautéed Shell on Prawns (GF) <i>chilli oil, saffron aioli</i>	12
Chorizo Scotch Egg (GFO) <i>smoked yoghurt, crispy onions, micro salad</i>	10
Pan Seared Folkestone King Scallops (GF) <i>pea puree, crispy parma ham</i>	14
Warm Roasted Peach Salad (VG) (GF) <i>endive, pomegranate, sherry vinaigrette, candied walnuts</i>	9
Burrata (GF) <i>sliced beef tomatoes, basil pesto, balsamic glaze</i>	12

MAINS

Chicken Caesar Salad (GFO) <i>bacon lardons, sourdough croutons, crispy hen's egg</i>	18
Pan Seared Plaice Fillet (GF) <i>crispy new potatoes, samphire, lemon & caper butter</i>	22
8oz 28 Day Aged Sirloin Steak (GF) <i>flat mushrooms, confit shallot, mixed leaf salad, skinny fries, peppercorn sauce</i>	28
Pan Roasted Cajun Chicken Breast <i>sweet pepper, tomato, spring onion, couscous, pickled courgette, cajun veloute</i>	20
Moules Mariniere (GF) <i>fries</i>	22
Grilled Aubergine (GF) (VG) <i>tomato and smoked paprika sauce, grilled tender stem broccoli, potato straws</i>	18

SIDES

Thyme Roasted Carrots, Charred Tender Stem Broccoli, Samphire (GF)	5
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DESSERTS

Lemon Curd Pavlova (GF) <i>blueberry compote, toasted almonds</i>	9
Tonka Bean Pannacotta (GF) <i>white chocolate soil, white chocolate & raspberry ripple ice cream</i>	10
Chocolate Torte Tart <i>Chantilly cream</i>	10
Mango Parfait (GF) (VG) <i>passion fruit gel, caramelised compressed pineapple, shortbread crumb</i>	9