

# The Finnygook Inn

## Winter Dinner Menu

### Starters & Small Plates

Marinated olives with sun blush tomatoes, feta, stuffed cherry peppers, marinated artichoke hearts, hummus & warm flatbreads.	£7.95
Chefs soup of the day with crusty bread and butter	£6.50
Pan seared local king scallops with crispy bacon, spring onions, garlic butter and a baby leaf, sun blush tomato & parmesan salad	S- £9.95 M- £19.95
Cornish crab, prawn & crayfish cocktail on baby leaf with buttered brown bread	£9.50
Smooth chicken liver and smoked bacon pate with toasted sourdough, caramelised red onion marmalade and cornichons	£6.95

### Main Courses

Grilled Cornish Ribeye steak served with thick cut chips, grilled cherry vine tomatoes, field mushroom and a baby leaf & parmesan salad	£21.95
Fresh egg taglierini with a rich venison & red wine ragu and grated parmesan	£16.50
Chicken Katsu curry- whole chicken supreme in crisp panko breadcrumbs with a Japanese curry sauce, mushroom & coriander rice and a fresh mango, chilli, ginger & lime salsa	£15.95
Artisan fish pie- Cod, salmon, monkfish, smoked haddock & king prawns in a white wine & parsley cream sauce topped with cheesy spring onion whipped potatoes, served with a green vegetable medley	£16.50
Beer battered haddock fillet with chips, real mushy peas & homemade tartare sauce.	£13.50
Keralan sweet potato, aubergine, tomato & chickpea curry; mushroom & coriander rice, naan bread and cucumber raitha	£14.95
Chef's special nachos with jalapenos, spring onions & melted cheddar; salsa, guacamole & sour cream	£11.95
or with added chilli beef	£12.95
The Finny burger; minced rump steak burger with bacon and mature cheddar, served with chips, horseradish ketchup and garlic mayo.	£13.50
Finny's Dirty Burger- with chilli beef, melted cheese & jalapenos, served with chips etc	£14.50
The Finny Veggie burger: Cajun spiced vegetable & bean burger with grilled halloumi, served with chips , horseradish ketchup and garlic mayo	£13.50

### Sides

Chips	£3.50	Garlic bread	£3.50	Seasonal veg	£3.50
Cheesy chips	£4.50	Side salad	£3.50	Baby leaf & parmesan salad	£3.50

**If you have any food allergies or intolerances, please speak to a member of staff when ordering.**

# The Finnygook Inn

Welcome to The Finny. All our food is traceable from farm to fork- we use local suppliers wherever possible and cook sustainable produce in keeping with the season. Everything we serve is cooked fresh to order which means delays are possible during busy periods. If you're short of time, let us know and we can advise on dishes with quicker cooking times.

**We love local and are lucky to have so many amazing suppliers in our area- here are a few of them, if you want to know where anything else comes from- just ask!**

## **Lobsters:**

Bethany J, Whitsand Bay

## **All other seafood**

From local day boats whenever possible via Rob & Kim, R G Seafood Torpoint & Plymouth market

## **Organic salad leaves & veg:**

Mark Simon at Trevalon

## **Other salads, fruit, veg & cheeses**

West Country Fruit Sales, St Austell

## **Butcher**

Robert Trevarthen, Roskrow Abbatoir, Penryn

## **Sausages**

Jonathan Tamblyn, Saltash...

## **Eggs**

Davey's Cracking Good Eggs, Trerulefoot

## **Coffee**

Olfactory coffee Roasters, Penryn