

The Finnygook Inn

Winter Lunch Menu

Starters & Small Plates

Marinated olives with sun blush tomatoes, feta, stuffed cherry peppers, marinated artichoke hearts, hummus & warm flatbreads.	£7.95
Chef's soup of the day with crusty bread & butter.	£6.50
Pan seared local king scallops with crispy bacon, spring onions, garlic butter and a baby leaf, sun blush tomato & parmesan salad	£9.95/£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
Tamblyn's local pork & herb sausages, spring onion mash and caramelised red onion gravy	£12.95
Home cooked ham, free range eggs & thick cut chips	£12.95
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
Breaded wholetail scampi or plaice goujons with chips, garden 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, 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

If you have any food allergies or intolerances, please speak to a member of staff when ordering.
Gluten free breads and gravy are available. Please just ask when ordering your meal.

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 hope you enjoy!

Freshly Prepared Sandwiches

On White or Granary Bloomer

Home cooked ham & English mustard	£6.50
Home cooked ham & mature Cornish Cheddar	£6.95
Cornish Yarg or Cheddar & chutney	£6.50
Crispy BLT	£6.95
Bacon, brie & cranberry	£6.95
Local pork & herb sausages & fried onion	£6.95
Prawn & crayfish Marie Rose	£8.95
Cornish crab & citrus mayo & baby leaves	£11.50

Add a small bowl of soup or a small portion of chips for just £2.

Sides

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

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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!

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

Sausages

Jonathan Tamblyn,
Saltash

Butcher

Robert Trevarthen, Roskrow Abbatoir, Penryn

Eggs

Davey's Cracking good eggs
Trerulefoot

Coffee

Olfactory coffee Roasters,
Penryn