

# The Finnygook Inn

## Winter Lunch Menu

### Starters & Small Plates

Marinated olives with sun blush tomatoes, feta, spicy Greek cheese & sweet pepper dip, hummus and warm flatbreads.	£8.95
Chef's soup of the day with Westcountry Bakery bloomer	£7.50
Wild mushroom and Jail Ale rarebit on toasted sourdough & poached egg	£7.95
Cornish crab, prawn & crayfish cocktail on baby leaf with buttered brown bread	£9.95
Smooth chicken liver and smoked bacon pate with toasted bloomer, caramelised red onion marmalade and cornichons	£7.95

### Main Courses

Grilled Cornish Ribeye steak served with thick cut chips, grilled cherry vine tomatoes, field mushroom and a baby leaf & parmesan salad	£24.50
Tamblyn's local pork & herb sausages, spring onion mash and caramelised red onion gravy	£14.50
Vegetarian sausages with spring onion mash & a vegetarian gravy	£13.95
Home cooked ham, free range eggs & rustic chips	£14.50
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	£17.95
Beer battered haddock fillet with chips, real mushy peas & homemade tartare sauce.	£14.95
Breaded wholetail scampi or plaice goujons with chips, garden peas & homemade tartare sauce	£14.50
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	£13.50
Or with added chilli beef	£14.50
The Finny burger; minced rump steak burger with bacon and mature cheddar, served with chips, horseradish ketchup and garlic mayo.	£14.95
Finny's Dirty Burger- with chilli beef, cheese & Jalapenos, served with chips etc.	£15.95
The Finny Veggie burger: Cajun spiced vegetable & bean burger with grilled halloumi, served with chips, horseradish ketchup and garlic mayo	£14.95

***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 hope you enjoy!

## Freshly Prepared Sandwiches

On White or Granary Bloomer

Home cooked ham & English mustard	£8.50
Home cooked ham & mature Cornish Cheddar	£8.95
Cornish Yarg or Cheddar & chutney	£8.50
Crispy BLT	£8.95
Bacon, brie & cranberry	£8.95
Local pork & herb sausages & fried onion	£8.95
Posh finger, tartare, leaf & ketchup	£9.95
Prawn & crayfish Marie Rose	£10.95
Cornish crab & citrus mayo & baby leaves	£12.95

**Add a small bowl of soup or a small portion of chips for just £2.50**

### Sides

Chips £4.25	Garlic bread £3.95	Cheesy chips £5.50
Seasonal veg £4.50	House salad £3.95	Baby leaf & parmesan salad £3.95

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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