

The Finnygook Inn

Autumn Dinner Menu

Bar Snacks

Bowl of marinated pitted black and green olives with garlic & herbs	£4.50
Boquerones; bowl of fresh white anchovies with lemon & garlic vinaigrette	£4.95
Sauteed Padron Peppers, olive oil & sea salt	£6.50
Crispy Chicken Tenders, Spicy Dip, Homemade BBQ Dip	£7.50
Deep Fried Calamari, lemon and coriander mayo	£8.50

Starters

Chef's soup of the day with Westcountry Bakery bloomer	£8.50
Cornish crab, prawn & crayfish cocktail on baby leaf with buttered brown bread.	£11.95
Homemade ham hock & black pudding terrine, red onion jam, apple gel, seasonal salad	£9.95
Lemon gin cured salmon, Celeriac remoulade, lemon mayo, toasted sourdough	£10.95
Goats cheese mouse, red onion jam, homemade sun blushed tomatoes, basil pesto, Balsamic reduction	£9.50

Main Courses

Chargrilled Cornish Ribeye steak served with thick cut chips, grilled tomatoes, flat cap mushroom, water cress. <i>Add Peppercorn sauce - £3.50</i>	£24.95
Slow braised West Country lamb shank; rosemary creamed potato, roast carrots, parsnip Lamb jus	£19.95
Artisan fish pie- Cod, salmon, monkfish, smoked haddock & king prawns in a white wine & parsley cream sauce topped with cheddar, parmesan, spring onion whipped potatoes, mixed vegetables.	£19.95
Oven roasted chicken breast, garlic and thyme fondant potato, sweet onion puree, balsamic Roscoff onion, tenderstem broccoli, chicken jus	£19.95
Pan roasted cod loin, parsley and fennel creamed potato, pak choi, lemon caper butter	£21.50
Butternut squash and feta cheese risotto, toasted pine nuts, crispy sage	£17.95
Celebration of cauliflower; lightly spiced cauliflower steak, cauliflower cous cous, cauliflower puree, Pakora cauliflower	£18.95

Sides

Chips: £4.50	Garlic bread: £4.50	Seasonal vegetables: £3.95
Cheesy chips: £5.95	House salad: £4.50	Baby leaf & parmesan salad: £4.50

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

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Bar classics

Beer battered haddock fillet with chips, real mushy peas & homemade tartare sauce	£15.95
The 'Finny' burger; minced rump steak burger with bacon and mature cheddar, served with chips, Horseradish ketchup and garlic mayo	£15.95
Finny's dirty burger; with chilli con carne, melted cheese & jalapenos, served with chips etc	£16.50
The finny veggie burger; Cajun spiced vegetable & bean burger with grilled halloumi, server with chips, Horseradish ketchup and garlic mayo	£15.95
Chefs' special nachos with chilli con carne, jalapenos, spring onions & melted cheddar;	£15.95
Salsa guacamole & sour cream - or with veggie chilli	£14.95

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!

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

Coffee

Olfactory coffee Roasters, Penryn