

The Finnygook Inn

Autumn Lunch 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, red onion jam, black pudding, apple gel, seasonal salad	£9.95
Lemon gin cured salmon, Celeriac remoulade, lemon mayo, toasted sourdough	£10.95
Goats cheese mouse, red onion jam, sun blushed tomatoes, basil pesto	£9.50

Main Courses

Chargrilled Cornish Ribeye steak served with thick cut chips, grilled tomatoes, flat cut mushroom, water cress. <i>Add Peppercorn sauce- £3.50</i>	£24.95
Tamblyn's local pork & herb sausages, spring onion mash and caramelised red onion gravy	£14.95
Home cooked ham, free range eggs & rustic chips	£14.95
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
Beer battered haddock fillet with chips, real mushy peas & homemade tartare sauce.	£15.95
Breaded wholetail scampi or plaice goujons with chips, garden peas & homemade tartare sauce	£14.95
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
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, served with chips, horseradish ketchup and garlic mayo.	£15.95
Chef's special nachos with chilli con carne, jalapenos, spring onions & melted cheddar; salsa, guacamole & sour cream	£15.95
Or with veggie chilli	£14.95

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	£8.95
Home cooked ham & mature Cornish Cheddar	£9.50
Cornish Yarg or Cheddar & chutney	£8.95
Crispy BLT	£9.50
Bacon, brie & cranberry	£9.50
Local pork & herb sausages & fried onion	£9.50
Posh fish finger, tartare, leaf & ketchup	£10.95
Prawn & crayfish Marie Rose	£11.95
Cornish crab & citrus mayo & baby leaves	£12.95

Add a small bowl of soup or a small portion of chips for just £3

Sides

Chips	£4.50	Garlic bread	£4.50	Cheesy chips	£5.75
Seasonal veg	£3.95	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.

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

Coffee

Olfactory Penryn