

# FINGLE GLEN

## Golf Hotel

Cream of root vegetable soup served with warm crusty bread	£4.50
Prawn, smoked salmon and haddock fish cakes with mustard vinaigrette	£4.95
Deep fried breaded brie with apple and cider chutney	£4.95
Poached pear and feta salad with garlic tomatoes and olive salsa	£4.50
Chicken liver pate onion pickle and melba toast	£4.95
Tea smoked duck with walnut vinaigrette	£4.95

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All of our steaks come served with chips, onion rings, grilled tomato, mushrooms and peas	
8oz Ribeye	£13.50
8oz Rump	£12.50
Peppercorn sauce	£2.00
Mixed seafood pasta with white wine and tarragon sauce	£9.50
Lamb rump with herb mash and mixed vegetables and a lamb sauce	£13.50
Vegetable tikka masala with rice and a poppadum and mango chutney	£8.95
Pear, bacon and brie salad	£8.95
Beer battered cod served with chips, peas and tartare sauce	£9.95
Grilled salmon fillet with sauté potatoes mixed salad with peashoots	£10.95
Pork, leek and cider casserole, new potatoes, roast parsnips, creamed swede and carrots	£9.50

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Toffee & maple cheesecake  
 Dark Chocolate tart with salted caramel ice cream  
 Treacle tart with raspberry syrup and fresh cream  
 Chocolate brownie with blackberry ice cream  
 Coffee and walnut cheesecake  
 Steamed jam sponge with English vanilla custard  
 Selection of ice creams (please ask for varieties)  
 All desserts £4.50

All our starters and desserts are homemade and all of our ingredients are locally sourced.

The meat is also sourced locally and is traceable from Farm to plate.