



Evening Menu

To Start

Homemade Soup Of The Day

Served with freshly baked bread (v) £5.50

Alfred Enderby Haddock & Parsley

Fishcake

Sauce gribiche & citrus dressed watercress £6.95

Blackened Mackerel Fillet

mackerel tartare, brioche crumb, dressed
cucumber & lemon sherbet £7.25

Twice Baked Smoked Lincolnshire

Poacher Souffle

Caramelised baby onions & spinach £7.50

Chicken Liver & Cointreau Parfait

Pickled vegetables, malt grain crisp & smoked
bacon butter £6.95

Beetroot Tatin

Grilled goats cheese, caramelised walnut and
orange salad £6.95

Mains

Pan Roast Duck Breast

Truffle potato terrine, buttered pak choi &
courgette orange jus £18.95

Roast Fillet of Cod

Crushed new potatoes, poached free range egg,
chive & garlic butter sauce £17.95

Roast Rump of Lamb

Rosemary dauphinoise potatoes, ratatouille, red
wine jus £18.95

8oz Sirloin or 6oz Fillet

served with twice cooked chips, roast vine tomato,
garlic mushroom £19.95
(Add a pink peppercorn sauce for £2.95)

Boston Sausage

Sage creamed potatoes, savoy cabbage,
cider jus £12.95

Ale Battered Haddock

Twice cooked chips, mushy peas,
tartare sauce £12.95

The Finch Hatton Beef Burger

8oz prime beef burger, bacon, cheese served in a
toasted bun with chips, coleslaw and side salad
– ask to swap your beef burger for a grilled
chicken breast £12.95

Chicken & Bacon Caesar Salad

Sourdough croutons, shaved parmesan £11.95

Sides

Onion Rings £2.95

Sweet Potato Fries £3.95

Dressed Side Salad £2.95

Seasonal Vegetables £2.95

Rosemary Sea Salted Chips £2.95

The Finch Hatton

If you have a food allergy or intolerance please highlight this with us and we will guide you through the menu.

All prices are inclusive of VAT at the current rate. Gratuities are left to your discretion.