

2017

FINNS' TABLE RESTAURANT : Dinner Menu

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FINNS' TABLE RESTAURANT

KINSALE

FINE FOOD FINE DINING

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Starters

Creamy Mushroom & Rosemary Soup, 7

Warm Salad of Crispy Baby Carrots, Local Organic Salad
Leaves, Candied Walnuts & 12 Year Old Balsamic 12

Steamed Oyster Haven Mussels with Coconut Coriander,
Ginger & Lemongrass 11

Oyster Haven Natural Oysters (1/2 Dozen) 13 (Dozen 26)

Oyster Haven Oysters (Tempura) with pickled Ginger
& Soya (1/2 Dozen 14.50)

Organic Cherry Tomato Gazpacho with Warm Cherry Tomatoes,
Heirloom Tomato, Roast Baby Beets & Goats Cheese 12

West Cork Crab Tasting Plate

Crab Bisque, Crab Creme Brûlée & Crab Fritter 15

Crispy Egg, Asparagus, Hollandaise Sauce, Pickled Cucumber 12

Rosscarbery Black Pudding Croquette's, Apple Puree,
Parsley Panacotta & Braised Apple Salsa 11

Steak & Kidney Pie, Pear Cider Sorbet & Blue Cheese Cream 12

Main Course

Grilled Irish Sirloin Steak, Pommes Anna, Confit Shallot,
Mushroom Puree & Peppercorn Sauce 31

Roast Rack of Lamb, Braised Shoulder, Roast Garlic Mash,
Honey Roast Carrot Puree & Rosemary Jus 32

West Cork Surf 'n Turf 36

Grilled Fillet Steak & King Prawns, Pommes Anna & Garlic Butter Sauce

Baked Local Lobster, (NO WORK) Creamy Champ, Toasted Oats &
Wild Garlic Butter Sauce 38

Pan Fried Fillets of John Dory with Spinach, Lemon, Crab & Herb
Butter 30

Baked West Cork Scallops & Prawns with Parmesan
Crumb & Foam, Avocado Salsa 30

Grilled Fillet of Hake with Samphire, Lemon Butter
Sauce & Salsa Verde 26

Sweet Potato Cannelloni, Tofu, Lentil, Chick Pea & Squash Dahl,
Coconut & Coriander Cream 23

Side Orders

Twice Cooked Home Cut Fries With Truffle Aioli 5.00

.....Please be good enough to turn off mobile phones.

All our ingredients are fresh, local and delivered daily,
At busy times, we may not have certain dishes available due to popular demand.

Our Beef & Lamb is from John Finn's Parents Finn's Butcher Mitchelstown.

Fish & Seafood is sourced from LOCAL West Cork Trawlers.

Free range eggs from Beachwood Farm.

Salad Leaves & Seasonal Vegetables From Horizon Farm. Milk & Cream from
Clona Dairies.

10% Service Charge is added to parties of 6 or more

All Tips & Service Charge is Divided Between All Staff

Copy of our allergen menu is available on request

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OCTOBER OPENING HOURS



Tuesday 10th
Thursday 12th
Friday 13th
Saturday 15th
Tuesday 17th
Thursday 19th
Friday 20th

Saturday 21st

Monday 23rd

Tuesday 24th

Thursday 26th

Friday 27th

Saturday 28th

Sunday 29th

DINNER – 6pm – 9.30

FINNS' TABLE, NO6 MAIN STREET, KINSALE.

Phone: 021 4709636

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