

<b>Finnegans fish chowder -</b>	10.50
a rich creamy soup with smoked haddock, fresh hake and fresh salmon.	
<b>Finnegans smokies -</b>	10.50
smoked haddock and tomato in a Mornay sauce, baked with a parmesan and breadcrumb gratin.	
<b>Crayfish cocktail -</b>	10.00
crayfish and chopped lettuce topped with Marie rose sauce and paprika.	
<b>Soup of the day -</b> please ask your server.	6.50
All of the above served with freshly baked homemade Guinness brown bread.	
<b>Beer battered deep fried haddock -</b>	18.00
fresh haddock deep fried in beer batter served with fries, roast root vegetables and homemade tartare sauce.	
<b>Finnegans fish pie -</b>	17.50
fresh cod, salmon and smoked haddock in a creamy dijon infused veloute, topped with mashed potato and oven baked.	
<b>Warm goats cheese salad -</b>	16.50
honey baked goats cheese , with a salad of mixed leaves and spinach, orange, grapefruit and a walnut praline.	
<b>Fresh Dublin bay prawns, scampi style -</b>	25.00
freshly shelled langoustines, lightly breaded and fried, served with fries salad and tartare sauce.	
<b>Smoked salmon salad -</b>	17.00
Irish smoked salmon served with a salad of mixed leaves, tomato, cucumber and peppers and Guinness brown bread.	
<b>Baked cottage pie -</b>	15.50
minced beef and vegetables in rich gravy, topped with mashed potato, Cheddar cheese and baked in the oven.	
<b>Chicken Parmigiana -</b>	17.50
breaded chicken escalope, schnitzel style, oven baked with a tomato and basil sauce, topped with parmesan and mozzarella	
<b>Pan fried hake, herb butter -</b>	19.00
pan fried fresh hake fillet with a dill and parsley butter, served with a selection of seasonal vegetables.	
<b>Honey roast half duck -</b>	25.00
silver hill half duck roast with a honey glaze and served with redcurrant infused gravy.	