



HOLOHAN'S

Pantry

STARTERS

HOMEMADE BREAD BOARD 4.5 PP

fresh focaccia, Guinness wheaten, butter

CURRIED BUTTERNUT SOUP 7.5

served with Guinness wheaten bread (V)(GF available)

VENISON & YOUNG BUCK FRITTER 9

served with watercress puree

MUSHROOM PARFAIT 9

focaccia, pickled shallots (Veg)(GF available)

MISO CURED SALMON 9

chilled coriander, pickles, fresh fennel (GF)

GOAT'S CHEESE TART 9

beetroot relish, mixed salad (Veg)

MAINS

all mains served with grandmother's tarragon
glazed seasonal veg

HOLOHAN'S COTTAGE PIE 25

ground beef, mash, gravy, served with seasonal
vegetables (GF)

HOLOHAN'S FISH PIE. 25

salmon, coley, smoked haddock & a creme veloute,
topped with buttery mash (GF)

8OZ RIBEYE STEAK 28

hand cut fries & pepper sauce

SUGAR PIT PORK CHOP 25

colcannon cake, apple, celeriac (GF available)

SEABASS 27

bisque, celeriac, watercress (GF)

HANDMADE VEGAN PIE 24

served with mash & glazed seasonal veg (V)

BAKED CABBAGE 21

baked cabbage, black garlic puree, butter sauce
(GF)(Veg)(V available)

HOLOHAN'S PAN BOXTY 25

served with glazed seasonal veg & choice of:
roast chicken, mushroom & tarragon cream (GF)
beef & Worcester sauce (GF)
celeriac & truffle (GF)(Veg)(V available)

DESSERTS

STICKY TOFFEE PUDDING 7.5

toffee sauce vanilla ice cream

BAILEYS BAKED CHEESECAKE 7.5

vanilla ice cream

PARSNIP & ALMOND CAKE 7.5

burnt pear, ice cream (V)(GF)

CHOCOLATE MOUSSE 7.5

winter berries (GF)

CHEESEBOARD 10

grapes, crackers, apple & plum chutney (GF
available)

SIDES

hand cut chips 5

truffle & parmesan chips 5

pan boxty 5

mash /champ 5

seasonal vegetables 5

garden salad 5

Please note a discretionary service charge of 10% will be added to all groups of 5+, this goes directly to staff.
To ensure a safe dining experience please alert staff to any food allergies. Our staff will do their best to advise you on your menu
choice but we cannot guarantee that any dish is completely free from allergens.
Splitting bills is at the discretion of your server.