

HOLOHAN'S

Pantry

STARTERS

Soup of the day, homemade wheaten, butter (GF & V available)	7.00
Spiced crispy prawns, Irish slaw, lemon aioli (GF)	9.50
Duck liver & orange pate, plum & apple chutney, croutons, pickled fennel	9.00
Goat's cheese fritters, pickled heritage beetroot, walnut praline, frisee salad (Veg)	9.00

MAINS

Holohan's Roast of the Day, roast potatoes, buttery mash, roast root vegetables, gravy (GF available) <i>(price varies, please ask your server)</i>	-----
Sweet cure bacon chop, braised cabbage, chive mash with mushroom, pepper and Madeira sauce (GF)	23.00
Pan seared salmon, dill crushed potatoes, kale, tenderstem, parsley sauce (GF)	21.50
Handmade Pie of the Day	17.50
Handmade vegan mushroom & truffle pie, mash and gravy (V)	17.50
Holohan's Pan Boxy served with seasonal veg & choice of:	17.50
• Roast chicken, mushroom & tarragon cream (GF)	17.50
• Seafood & dill velouté (GF)	17.50

DESSERTS

Lemon posset, Chantilly cream, berry coulis (GF)	7.50
Sticky toffee pudding, toffee sauce, vanilla ice-cream	7.50
Vegan brownie, raspberry sorbet (V) (GF available)	7.50
Cheeseboard, grapes, crackers & apple and plum chutney (Veg)(GF available)	14.00

SIDES

hand cut chips	4.30
truffle & parmesan chips	5.00
pan boxy	4.80
mash / champ / colcannon	4.50
seasonal vegetables	4.50
garden salad	4.50