

HOLOHAN'S

Pantry

STARTERS

Homemade bread board: fresh focaccia, Guinness wheaten, tomato tapenade, butter (GF available)	7.50
Soup of the Day served with Guinness wheaten bread (V)(GF available)	7.50
Crispy pork belly, chilli caramel, pickled carrots (GF)	8.50
Cured salmon, dill, pickles, fresh fennel (GF)	8.50
Goat's cheese bonbon, beetroot, burnt apple puree, mixed salad (Veg)	8.50

MAINS

Holohan's cottage pie, ground beef, mash, gravy, served with seasonal vegetables (GF)	25.00
Monkfish, curried cauliflower puree, tenderstem, coriander cress (GF)	28.00
Braised featherblade, champ cake, spinach, madeira jus (GF available)	28.00
Choice of handmade pies served with mash & seasonal veg:	24.00
<ul style="list-style-type: none">• Steak & pepper pie• Vegan garlic mushroom pie (V)	
Holohan's Pan Boxty served with seasonal veg & choice of:	25.00
<ul style="list-style-type: none">• Roast chicken, mushroom & tarragon cream (GF)• Ground beef in a rich onion gravy (GF)• Vegetarian Boxty of the Day (GF)(V)	

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream	7.50
Chocolate & peanut butter brownie, vanilla ice cream (GF)	7.50
Lemon posset, passionfruit gel, blueberries (GF)	7.50
Coconut rice pudding, fresh passionfruit puree (V)(GF)	7.50
Cheeseboard, grapes, crackers, apple & plum chutney (Veg) (GF available)	14.00

SIDES

hand cut chips	5.00
truffle & parmesan chips	5.00
pan boxty	5.00
mash / champ	5.00
seasonal vegetables	5.00
garden salad	4.50

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.