

HOLOHAN'S

Pantry

A LA CARTE MENU

AVAILABLE ALL DAY

STARTERS

HOMEMADE BREAD BOARD 4.5 PP

fresh focaccia, Guinness wheaten, butter

SOUP OF THE DAY 6.5

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

MUSHROOM PARFAIT 7.5

pickled mushrooms, toast (Veg)(GF available)

GOAT'S CHEESE FRITTERS 7.5

lavender honey, salad, beetroot (Veg)

VEGAN SUMMER SALAD 6.5

asparagus, beetroot, radish (V)

MAINS

HOLOHAN'S COTTAGE PIE 26

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

HOLOHAN'S FISH PIE 25

salmon, coley, smoked haddock & a crème velouté, topped with buttery mash, seasonal vegetables (GF)

8OZ SIRLOIN STEAK 28.5

French fries, pepper sauce (GF)

SUGAR PITT PORK CHOP 25.5

colcannon cake, apple purée seasonal veg (GF available)

PAN FRIED WHOLE SALMON 26

crushed baby boils, bacon & leek velouté (GF)

HANDMADE VEGAN PIE 24

served with mash, seasonal vegetables (V)(GF)

BAKED CABBAGE 21

baked cabbage, black garlic puree, watercress & new potatoes (GF)(Veg)(V available)

HOLOHAN'S PAN BOXTY 25.5

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

DESSERTS

GUINNESS STICKY TOFFEE PUDDING 7.5

toffee sauce vanilla ice cream

PASSION FRUIT BAKED CHEESECAKE 7.5

caramelised white chocolate

RHUBARB & APPLE CRUMBLE 7.5

vanilla ice cream (Veg)(GF)(V available)

ESPRESSO CREME BRULEE 7.5

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.