

HOLOHAN'S

Pantry

STARTERS

Homemade bread board, oils, herb butter (GF available)	6.00
Soup of the Day served with Guinness wheaten bread (V)(GF available)	7.00
Whipped goats cheese mousse, pastry crisp, walnut praline, balsamic glazed beetroot (Veg) (GF available)	9.00
Braised beef bon-bon, potato bread, parmesan	9.50

MAINS

Holohan's cottage pie, ground beef, mash, gravy, served with seasonal vegetables	17.50
Scampi, tartar, served with hand cut chips	18.50
Choice of handmade pies served with mash & seasonal veg:	17.50
<ul style="list-style-type: none">• Steak & pepper pie• Chicken, bacon & leek pie• Vegan mushroom & truffle pie (V)	
Holohan's Pan Boxty served with seasonal veg & choice of:	17.50
<ul style="list-style-type: none">• Roast chicken, mushroom & tarragon cream (GF)• Seafood & dill velouté (GF)• Ham hock, cabbage & mustard 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 mousse, walnut, raspberry gel	7.50
Coconut rice pudding, mango & vanilla compote, toasted coconut, lime zest (V)(GF)	7.50
Cheeseboard, grapes, crackers, apple & plum chutney (Veg) (GF available)	14.00

SIDES

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

We are unable to split bills.

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.