



5-10-5

BREADS - 4

Irish butter, oil & balsamic

STARTERS

SOUP OF THE DAY

homemade wheaten bread (v)

HERITAGE TOMATO SALAD

St Tola goats cheese, basil granola, balsamic glaze (v)

SMOKED MACKEREL PATE

toasted sourdough, watercress salad, gooseberry

BARLEY SUMMER SALAD

broad beans, pistachio, pea shoot, spinach (v)

MAINS

PAN ROAST SEA BASS FILLET

lemon & herb crushed potatoes, fennel salad, dill & grapefruit dressing

SWEET CURED BACON CHOP

colcannon, braised sweetheart cabbage, Scullery Made black pudding, red wine jus

FERMANAGH BOXTY DUMPLINGS

spinach, wild mushrooms, tender stem broccoli, truffle cream (v)

BOXTY OF THE DAY

market vegetables

SIDES 3.5 – HAND CUT CHIPS – SEASONAL VEGETABLES – CHAMP – SUNDRIED TOMATO SALAD

DESSERTS

HOLOHANS SUMMER SUNDAE

chocolate, orange, hazelnut ice-cream, topped with fresh cream

STICKY TOFFEE PUDDING

toffee sauce, honeycomb ice-cream

CHOCOLATE BROWNIE

raspberry sorbet, raspberry gel, toasted coconut

SELECTION OF IRISH CHEESES

biscuits & homemade chutney

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 unfortunately cannot guarantee that any dish is completely free from allergens. Please note a discretionary service charge of 10% will be added to bills for large tables (6 or more people). We are unable to split bills for large tables.