



**SUNDAY SET LUNCH (12-4pm)**  
**2 COURSES £16 / 3 COURSES £20**

**BREADS - +£4**

Irish butter, oil & balsamic

**S T A R T E R S**

**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)

**M A I N S**

**SUNDAY ROAST**

see server

**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**

**D E S S E R T S**

**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 +£4**

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.