



## PANTRY SUNDAY MENU

### BREADS

Irish butter, oil & balsamic (v) 4

### STARTERS

SALT & BLACK PEPPER PRAWNS 8.5  
Portavogie prawns with Napa slaw,  
chilli dip

ST TOLA GOATS CHEESE MOUSSE 7.5  
toasted sourdough, fig, beetroot  
granola (v)

SCULLERYMADE BLACK PUDDING 7  
Leitrim boxy, sweetcorn relish

SOUP OF THE DAY 5.5  
homemade wheaten bread (v)

SMOKED MACKEREL SALAD 6.5  
autumnal vegetables, sourdough crisps

### MAINS

SUNDAY ROAST 15.5  
(see server)

ROAST BREAST OF DUCK 18.5  
piglet mushroom crushed potatoes,  
beetroot, balsamic glaze, madeira jus

PAN FRIED SEA BASS FILLETS 16.5  
butter bean and autumn vegetable  
stew

"RIBEYE" OF PORK 16.5  
champ, braised fennel, apple, port jus

FERMANAGH BOXTY DUMPLINGS 14  
cavolo nero, rainbow carrots, kale pesto,  
Dilliskus cheese (v)

HOLOHAN'S PAN BOXTY 15  
(see server)

### SIDES

3.5

Seasonal vegetables

Buttery champ

Hand cut chips

Parmesan and truffle chips 4

### DESSERTS

6

CHOCOLATE BROWNIE

poached pear, pear sorbet, hazelnut crumb

STICKY TOFFEE PUDDING

honeycomb ice-cream, toffee sauce

CHERRY & CHOCOLATE SUNDAE

vanilla ice-cream, marshmallow, fresh cream

LIGHTLY SPICED APPLE TART

vanilla ice-cream

SELECTION OF IRISH CHEESES

biscuits and homemade chutney 10

### DESSERT WINE / PORT

Aralda moscato passito 5.8  
Piedmont, Italy -Gls (70ml)

Bosco del merlo verduzzo passito 6.5  
Venice, Italy -Gls (70ml)

Warres vintage port 3.8

Warres Otima 10 4.5

### LIQUEUR COFFEE

6

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.