



HOLOHANS PANTRY

SUMMER SUNDAY LUNCH & DINNER MENU

LIGHT / STARTERS

HOMEMADE BREAD BOARD £4.5
oils & butter

SOUP OF THE DAY (see server) £5.5
Guinness wheaten, butter

CRISPY PORTAVOGIE PRAWNS £8
Napa slaw, chili jam & lemon mayo

SMOKED MACKEREL & DRESSED CRAB £7
asparagus, dill, parmesan crisp & parsley
dressing

GRILLED GOATS CHEESE £6.5
rocket, fennel, dill & beetroot salad,
croutons, balsamic

HAM HOCK TERRINE £7
tomato & red pepper, relish, garlic
toast, caper butter

MAINS

HOLOHANS SUNDAY ROAST £18
roast of the day served with all
the trimmings

DRY AGED SIRLOIN STEAK(10oz/6oz) £25/£14
pepper sauce, rocket & red onion salad,
hand cut chips

FERMANAGH BOXTY £15
tenderstem broccoli, wild mushrooms,
spinach, shallots & blue cheese

HAKE £18
roast garlic mash, kale, burnt lemon,
caper & crayfish butter

LAMB RUMP £20
potato terrine, braised gem lettuce, peas,
broad beans, minted jus

HOLOHANS PAN BOXTY £16
served with seasonal green vegetables and a
choice of fillings (see server)

SIDES - £3.5

hand cut chips
mash/champ/colcannon
seasonal vegetables
garden salad

truffle & parmesan chips £4

DESSERTS - £6

RUM PANNACOTTA
pineapple & lime crumble

STICKY TOFFEE GUINNESS SUNDAE
Strawberries, toffee sauce, vanilla ice-cream

LEMON TART
vanilla cream & raspberry gel

IRISH CHEESE SELECTION £8
plum chutney, crackers

DESSERT WINES/PORT

Aralda Moscato Passito £5.5
Piedmont, Italy - Gls (70ml)

Bosco del merlot Verduzzo Passito £6.5
Venice, Italy - Gls (70 ml)

Warres Vintage Port £3.8
Otima 10 Year Old Port £4.5

LIQUEUR COFFEE £6



Please note a discretionary service charge of 10% will be added to bills for larger tables (6 or more people).

We are unable to split bills for large tables.

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, we cannot completely guarantee that any dish is completely free from allergens.