



HOLOHANS PANTRY 6-12-6 EARLY BIRD MENU

(Available all day Tue/Wed & before 6pm Thu/Fri – Minimum two courses)

STARTERS

HOMEMADE BREAD BOARD
oils & butter

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

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

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

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

MAINS

DRY AGED SIRLOIN STEAK (6oz)
pepper sauce, rocket & red onion salad,
hand cut chips

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

HOLOHANS FISH & CHIPS
beer battered hake, mushy peas, hand cut
chips & caper lemon mayo

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

PORK & LEEK SAUSAGES
onion gravy and champ



SIDES - £3.5

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

truffle & parmesan chips £4

DESSERTS

RUM PANNACOTTA
pineapple & lime crumble

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

LEMON TART
vanilla cream & raspberry gel

CHEESE

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.