



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

MUSHROOM & LEEK TART
pickled carrot and chestnut
mushroom mixed leaf salad

SMOKED SALMON
potato bread, pea shoots, poppy
seed crème fraiche

MAINS

6oz RIBEYE STEAK
smoked paprika butter, field
mushrooms, chips

FERMANAGH BOXTY
beetroot, spinach, goats cheese &
chestnut dressing

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

HOLOHANS PAN BOXTY
served with seasonal vegetables & choice of
chicken, chorizo, tarragon cream
salmon, smoked cod, dill cream
chilli beef & coriander

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

APPLE & BLACKBERRY CRUMBLE
gingerbread ice cream

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice-cream

DARK CHOCOLATE TART
hazelnut cream, passion fruit puree

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.