



HOLOHANS PANTRY
AUTUMN DINNER MENU

STARTERS

HOMEMADE BREAD BOARD £4.5
oils & butter

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

PRAWN SKEWERS £8
dill couscous, lemon & garlic dressing

MUSHROOM & LEEK TART £6.5
pickled carrot and chestnut
mushroom mixed leaf salad

SMOKED SALMON £7.5
potato bread, pea shoots, poppy seed
crème fraiche

MAINS

DRY AGED SIRLOIN STEAK (100z) £25
smoked paprika butter, field mushrooms,
chips

FERMANAGH BOXTY £15
beetroot, spinach, goats cheese and
chestnut dressing

SEA BASS £18
herb crushed potatoes, kale, curried
cream & tomato tartare

PORK BELLY £16
savoy cabbage, celeriac puree, champ,
wholegrain mustard jus

HOLOHANS PAN BOXTY £16
served with seasonal vegetables & choice of
chicken, chorizo, tarragon cream
salmon, smoked cod, dill cream
chilli beef & coriander

DUCK BREAST £18
potato gratin, honey roast parsnip,
spinach and blackberry jus

SIDES - £3.5

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

truffle & parmesan chips £4

DESSERTS - £6

APPLE & BLACKBERRY CRUMBLE
gingerbread ice cream

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice-cream

DARK CHOCOLATE TART
hazelnut cream, passion fruit puree

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.