



HOLOHANS PANTRY

SPRING £30pp SET DINNER MENU

STARTERS

HOMEMADE BREAD BOARD

oils & butter

SOUP OF THE DAY (see server)

Guinness wheaten, butter

TIGER PRAWN SKEWERS

honey & chili glaze, Napa slaw, garlic and coriander dressing

CHICKEN CAESAR SALAD

baby gem lettuce, parmesan, croutons, Caesar dressing

GRILLED GOATS CHEESE

rocket, hazelnut & spring onion salad, balsamic reduction

MAINS

DRY AGED SIRLOIN STEAK (10oz) - (£5 supp)

garlic & herb butter, field mushroom, cress & chips

FERMANAGH BOXTY

sundried tomatoes, broccoli, asparagus, peas, feta cheese & chervil dressing

PAN FRIED FILLET OF HAKE

baby potatoes, kale, charred sweetcorn, crayfish & caper butter

SWEET CURED BACON CHOP

red peppers, parsley dressing, truffle & parmesan chips

HOLOHANS PAN BOXTY

served with seasonal veg & choice of;

- (1) chicken, chorizo, tarragon cream
- (2) salmon, smoked cod, dill cream
- (3) chilli beef & coriander

SIDES - £3.5

hand cut chips
mash/champ
seasonal vegetables
garden salad

truffle & parmesan chips

£4

DESSERTS

LEMON POSSET

lime crumble & strawberries

STICKY TOFFEE PUDDING

toffee sauce, honeycomb ice-cream

CHOCOLATE TART

vanilla ice cream, passionfruit gel, almonds

IRISH CHEESE SELECTION - (£3 Supp)

plum chutney, crackers

DESSERT WINES/PORT

Aralda Moscato Passito

Piedmont, Italy - Gl (70ml)

£5.5

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 large r 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.