



HOLOHANS PANTRY 6-12-6 EARLY BIRD MENU

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

STARTERS

HOMEMADE BREAD BOARD

oils & butter

SOUP OF THE DAY (see server)

Guinness wheaten, butter

CHICKEN CAESAR SALAD

baby gem lettuce, parmesan,
croutons, Caesar dressing

GRILLED GOATS CHEESE

rocket, hazelnut & spring onion salad,
balsamic reduction

MAINS

6oz SIRLOIN STEAK

garlic & herb butter, field
mushroom, cress & chips

FERMANAGH BOXTY

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

HOLOHANS FISH & CHIPS

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

HOLOHANS PAN BOXTY

served with seasonal veg & choice of;
(1) chicken, chorizo, tarragon cream
(2) salmon, smoked cod, dill cream
(3) chilli beef & coriander

PORK & LEEK SAUSAGES

onion gravy and champ

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

CHEESE

IRISH CHEESE SELECTION

plum chutney, crackers

£8

DESSERT WINES/PORT

Aralda Moscato Passito

Piedmont, Italy - Gls (70ml)

£5.5

Bosco del merlot Verduzzo Passito

Venice, Italy - Gls (70 ml)

£6.5

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 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.