



HOLOHANS PANTRY
SPRING DINNER MENU

STARTERS

HOMEMADE BREAD BOARD £4.5
oils & butter

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

TIGER PRAWN SKEWERS £8
honey & chili glaze, Napa slaw, garlic
and coriander dressing

CHICKEN CAESAR SALAD £7.5
baby gem lettuce, parmesan,
croutons, Caesar dressing

GRILLED GOATS CHEESE £7
rocket, hazelnut & spring onion salad,
balsamic reduction

MAINS

DRY AGED SIRLOIN STEAK (10oz) £25
garlic & herb butter, field
mushroom, cress & chips

FERMANAGH BOXTY £15
sundried tomatoes, broccoli, asparagus,
peas, feta cheese & chervil dressing

PAN FRIED FILLET OF HAKE £18
baby potatoes, kale, charred sweetcorn,
crayfish & caper butter

SWEET CURED BACON CHOP £16
red peppers, parsley dressing,
truffle & parmesan chips

HOLOHANS PAN BOXTY £16
served with seasonal veg & choice of;
(1) chicken, chorizo, tarragon cream
(2) salmon, smoked cod, dill cream
(3) chilli beef & coriander

RACK OF LAMB £20
olive oil mash, tenderstem broccoli,
roast cherry tomatoes, black olive jus

SIDES - £3.5

hand cut chips
mash/champ
seasonal vegetables
garden salad

truffle & parmesan chips £4

DESSERTS - £6

LEMON POSSET
lime crumble & strawberries

STICKY TOFFEE PUDDING
toffee sauce, honeycomb ice-cream

CHOCOLATE TART
vanilla ice cream, passionfruit gel,
almonds

IRISH CHEESE SELECTION £8
plum chutney, crackers

DESSERT WINES/PORT

Aralda Moscato Passito £5.5
Piedmont, Italy - Gls (70ml)

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.