



HOLOHANS PANTRY
DINNER MENU

STARTERS

HOMEMADE BREAD BOARD. £5
oils & butter

SOUP OF THE DAY (see server). £6
Guinness wheaten, butter

SMOKED MACKEREL PATE. £9
beetroot puree, pickled fennel gel,
charcoal cracker

STEAMED MUSSELS £8.5
white wine cream & wheaten bread

WHIPPED IRISH GOATS CHEESE (gf) £7.5
cloudy apple gel, chili and apple jelly,
hazelnut praline

MAINS

DRY AGED SIRLOIN STEAK (10oz)(gf) £27.5
chips, mushroom, onion, pepper sauce

FERMANAGH BOXTY (v) £16
peas, spinach, kale, hazelnuts, parmesan
and chervil (with mackerel cream +£2)

PAN FRIED FILLET OF SALMON (gf). £20
parsley & roast garlic mash, tenderstem
broccoli, lemon and prawn cream

SWEET CURED BACON CHOP (gf) £18
champ, savoy cabbage, jus

HOLOHANS PAN BOXTY £17.5
served with seasonal veg & choice of;
(1) chicken, mushroom & tarragon (gf)
(2) salmon, smoked cod, kale & dill (gf)
(3) chili beef & coriander (gf)

ROAST CHICKEN LEG AND THIGH. £18
Black pudding stuffed thigh, lollipop
chicken leg, caper butter, radicchio and
baby potatoes

SIDES - £3.8

hand cut chips
mash/champ
seasonal vegetables
garden salad

truffle & parmesan chips **£4.5**

DESSERTS – £7

STRAWBERRY PANNA COTTA
lemon crumble & rhubarb &
blackberry cream

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice-cream

PECAN & TREACLE TART
hazelnut brittle crème fraiche &
blueberries

IRISH CHEESE SELECTION. £10
chutney, crackers & grapes

DESSERT WINES/PORT

Aralda Moscato Passito £7
Piedmont, Italy - Gl (70ml)

Warres Vintage Port **£4**
Otima 10 Year Old Port **£4.8**

LIQUEUR COFFEE - £6.5



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.