



HOLOHANS PANTRY SUMMER LUNCH MENU

LUNCH

HOMEMADE BREADS £5

served with oils and herb butter

SOUP OF THE DAY £6

Guinness wheaten, butter

WHIPPED IRISH GOATS CHEESE (gf). £7.5

cloudy apple gel, chili and apple jelly,
hazelnut praline

STEAMED MUSSELS £8.5

white wine cream & wheaten bread

SMOKED MACKEREL PATE £9

beetroot puree, pickled fennel gel,
charcoal cracker

6oz SIRLOIN STEAK £16

chips, mushroom, onion, pepper sauce

HOLOHANS PAN BOXTY £12

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

FERMANAGH BOXTY £12

peas, spinach, kale, hazelnuts, parmesan
and chervil

HOLOHANS FISH & CHIPS £11

mushy peas and caper & lemon
mayonnaise

HOLOHANS 8oz CHEESEBURGER £11

served with chips and salad

PORK & LEEK SAUSAGES £11

served with onion gravy and champ

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

plum chutney, crackers

DESSERT WINE/PORT

Aralda Moscato Passito £7

Piedmont, Italy - Gls (70ml)

Warres Vintage Port **£4.0**

Otima 10-Year-Old Port **£4.8**

LIQUEUR COFFEE £6.5



Please note a discretionary charge of 10% will be added to bills for larger parties (6 or more).

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.