



PANTRY
DINNER MENU

BREADS	4	SIDES	3.5
Irish butter, oil & balsamic (v)		Seasonal vegetables	
		Buttery champ	
		Hand cut chips	
		Sundried tomato & shallot salad	
		Parmesan and truffle chips	
STARTERS			
SALT & BLACK PEPPER PRAWNS	8.5		
Portavogie prawns with Napa slaw, chilli dip			
HERITAGE TOMATO SALAD	7		
St Tola goats cheese, basil granola, balsamic glaze (v)			
SMOKED MACKEREL PATE	7.5	DESSERTS	6
toasted sourdough, watercress salad, gooseberry		CHOCOLATE BROWNIE	
		raspberry sorbet, raspberry gel, toasted coconut	
SOUP OF THE DAY	5.5	WHITE CHOCOLATE POT	
homemade wheaten bread (v)		strawberry & meringue	
BARLEY SUMMER SALAD	6.5	STICKY TOFFEE PUDDING	
broad beans, pistachio, pea shoot, spinach (v)		honeycomb ice-cream, toffee sauce	
		HOLOHANS SUMMER SUNDAE	
MAINS		chocolate, orange, hazelnut ice-cream, topped with fresh cream	
CHARGRILLED 100z SIRLOIN	22	SELECTION OF IRISH CHEESES	10
hand cut chips, pink peppercorn sauce, mixed Irish leaves		biscuits and homemade chutney	
LAMB RUMP	19.5		
saffron potatoes, grilled baby gem, peas, pearl onions & gravy		DESSERT WINE / PORT	
PAN ROAST SEA BASS FILLETS	16.5	Aralda moscato passito	5.8
lemon & herb crushed potatoes, fennel salad, dill & grapefruit dressing		Piedmont, Italy -Gls (70ml)	
SWEET CURED BACON CHOP	16.5	Bosco del merlo verduzzo passito	6.5
colcannon, braised sweetheart cabbage, Scullery Made black pudding, red wine jus		Venice, Italy -Gls (70ml)	
FERMANAGH BOXTY DUMPLINGS	14	Warres vintage port	3.8
spinach, wild mushrooms, tender stem broccoli, truffle cream (v)		Warres Otima 10	4.5
HOLOHAN'S PAN BOXTY	15	LIQUEUR COFFEE	6

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 cannot guarantee that any dish is completely free from allergens. Please note a discretionary service charge of 10% will be added to bills for large tables (6 or more people). We are unable to split bills for large tables.