

# 5 - 10 - 5

## BREADS - 4

Irish butter, oil & balsamic

## STARTERS - 5

### SOUP OF THE DAY

homemade wheaten bread (V)

### JAWBOX GIN & BEETROOT CURED GLENARM SALMON

homemade potato bread, horseradish crème fraiche

### CHICKEN LIVER PÂTÉ

port & red onion jam, toasted barmbrack

### BRASSICA SALAD

celeriac slaw, radish & dressed leaves (V)

### SLOW BRAISED PORK CHEEK

pickled fennel & apple salad

## MAINS - 10

### SLOW BRAISED BLADE OF TYRONE BEEF

creamy mash, kale & jus

### PAN ROAST CHICKEN BREAST

braised chicory, celeriac puree, pearl onion & parsley emulsion

### LOIN OF IRISH COD

root vegetable & lentil stew

### 6oz IRISH BEEF BURGER

red onion jam, blue cheese, hand cut chips & salad

### FERMANAGH BOXTY DUMPLINGS

butternut squash, sage, sweet onion, St.Tola goat's curd (V)

### BOXTY OF THE DAY

market vegetables

SIDES 3.5 – HAND CUT CHIPS – SEASONAL VEGETABLES – CHAMP – POMEGRANATE & ORANGE SALAD

## DESSERTS - 5

### STICKY PUDDING

sea salt caramel sauce, Ticky Moo honeycomb ice-cream

### WARM CHOCOLATE BROWNIE

vanilla ice cream, cherry & chocolate sauce

### RICE PUDDING

poached winter fruit

### HOLOHANS WINTER SUNDAE

chocolate, cherry, nuts, ice cream & sorbet topped with whipped cream

### SELECTION OF IRISH CHEESES

biscuits & homemade chutney

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.