



**PANTRY**  
**DINNER MENU**

<b>BREADS</b>	<b>4</b>	<b>SIDES</b>	<b>3.5</b>
Irish butter, oil & balsamic		Seasonal vegetables	
<b>STARTERS</b>		Buttery champ	
<b>JAWBOX GIN &amp; BEETROOT CURED GLENARM SALMON</b>	<b>8</b>	Hand cut chips	
homemade potato bread, horseradish crème fraiche, mixed Irish salad		Pomegranate & burnt orange salad	
<b>CHICKEN LIVER PÂTÉ</b>	<b>7</b>	Parmesan and truffle chips	<b>4</b>
port & red onion jam, pickled shallots, toasted barmbrack		<b>DESSERTS</b>	
<b>BRASSICA SALAD</b>	<b>6</b>	<b>WARM CHOCOLATE BROWNIE</b>	<b>6</b>
celeriac slaw, radish & dressed leaves (v)		vanilla ice cream, cherry & chocolate sauce	
<b>SLOW BRAISED PORK CHEEK</b>	<b>8</b>	<b>RICE PUDDING</b>	<b>6</b>
SculleryMade black pudding, pickled fennel, sourdough crisp		poached winter fruit, vanilla sabayon	
<b>SOUP OF THE DAY</b>	<b>5.5</b>	<b>WHITE CHOCOLATE PANNA COTTA</b>	<b>6</b>
homemade wheaten bread (v)		Carrageen, fennel, cranberry compote	
<b>CARPACCIO OF TYRONE VENSION</b>	<b>9</b>	<b>STICKY PUDDING</b>	<b>6</b>
rocket, parmesan crumb, balsamic		sea salt caramel sauce, Tickety Moo honeycomb ice-cream	
<b>MAINS</b>		<b>HOLOHANS WINTER SUNDAE</b>	<b>6</b>
<b>DUO OF TYRONE BEEF</b>	<b>20</b>	chocolate, cherry, nuts, ice cream & sorbet topped with whipped cream	
feather-blade & rump, potato croquet, tender stem broccoli, lightly spiced Ballyrashane butter		<b>SELECTION OF IRISH CHEESES</b>	<b>8</b>
<b>ROAST BREAST OF CHICKEN</b>	<b>15</b>	biscuits and homemade chutney	
buttery champ, kale, celeriac puree, wild mushroom cream		<b>DESSERT WINE/ PORT</b>	
<b>LOIN OF IRISH COD</b>	<b>15</b>	Aralda moscato passito	<b>5.8</b>
root vegetable & lentil stew, charred baby leek, cured ham		Piedmont, Italy -Gls (70ml)	
<b>PAN ROAST ANTRIM DUCK BREAST</b>	<b>18</b>	Bosco del merlo verduzzo passito	<b>6.5</b>
fondant, puree and baby turnip, charred chicory, rhubarb jus		Venice, Italy -Gls (70ml)	
<b>FERMANAGH BOXTY DUMPLINGS</b>	<b>14</b>	Warres vintage port	<b>3.8</b>
butternut squash, sage, sweet onion, St.Tola goat's curd (v)		Warres optima 10	<b>4.5</b>
<b>HOLOHAN'S PAN BOXTY</b>	<b>15</b>	<b>LIQUEUR COFFEE</b>	<b>6</b>

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.