

5 - 10 - 5

BREADS - 4

Irish butter, oil & balsamic

STARTERS - 5

SOUP OF THE DAY

homemade wheaten bread (V)

DUCK RILETTE

burnt shallot, pickled carrot, carrot purée, sourdough toast

STRANGFORD LOUGH MUSSELS

bacon, shallot, local Irish cider, crusty bread

GOATS CHEESE SALAD

Five Mile Town goats cheese pearls, beetroot, burnt orange (V)

BARLEY SUPER SALAD

carrot, samphire, pomegranate, beetroot, spinach, Clondeboye natural yoghurt, toasted cashew nuts

MAINS - 10

SWEET CURED PORK BELLY

Scullerymade black pudding, apple purée, purple sprouting broccoli

ROAST CHICKEN BREAST

buttered Comber potatoes, parsley, lemon & garlic oil

LOIN OF IRISH COD

creamy mash, samphire, lemon & caper brown butter

FERMANAGH BOXTY DUMPLINGS

roasted red pepper, spinach, pine nuts, basil oil (V)

BOXTY OF THE DAY

market vegetables

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

DESSERTS - 5

STICKY BANANA & TOFFEE PUDDING

salted caramel sauce, honeycomb ice-cream

MINT CHOCOLATE BROWNIE

vanilla ice cream, chocolate sauce

APPLE & RHUBARB CRUMBLE

homemade custard

HOLOHANS SUNDAE

chocolate, sponge, pecans, 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.