

# H O L O H A N ' S

## *Pantry*

### LUNCH

Bread board, oils & butter (GF available)(V available)	5.00
Soup of the day, Guinness wheaten, butter (GF available)(V available)	6.00
Seafood chowder, baby potatoes, bacon, dill in white wine cream, wheaten bread GF available)	15.00
Holohan's fish & chips, pea puree, caper-lemon and dill mayo, chips	15.00
Pork and leek sausages served with gravy and champ (GF)	14.00
Holohan's Irish stew served with bread and herb butter (sml/lrg)(GF available)	7.50/14.00
<b>Holohan's Pan Boxy served with seasonal veg &amp; choice of:</b>	14.00
Roast chicken, mushroom & tarragon cream (GF available)	
Seafood & dill velouté (GF available)	
Braised beef, pearl onion gravy (GF available)	
Ham hock, cabbage & mustard cream (GF available)	
Choice of Fermanagh Boxy (dumplings) or pan boxy served with butternut squash, beetroot, kale, toasted pine nuts, fried sage & herb oil (GF)(V)	12.00

### DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream	7.00
Warm walnut tart, amaretto cream	7.00
Vegan chocolate brownie, chocolate crumb, raspberry sorbet (V)	7.00
Chocolate & whiskey mousse, Chantilly cream (GF)	7.00
Cheese selection, chutney, crackers & grapes (GF available)	12.00

### SIDES

hand cut chips	3.80
truffle & parmesan chips	4.50
pan boxy	4.20
mash /champ/ colcannon	3.80
seasonal vegetables	3.80
garden salad	3.80

Please note a discretionary service charge of 10% will be added to all bills. This goes directly to staff  
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 we cannot guarantee that any dish is completely free from allergens.