

HOLOHAN'S

Pantry

SUNDAY MENU

STARTERS

Soup of the day, wheaten bread, herb butter (V)(GF available)	7.00
Irish stew with bread and herb butter (sml/lrg)(GF available)	9.50/17.50
Smoked chicken, baby gem, crispy serrano, lemon aioli, salt & pepper croutons (GF available)	9.50
Whiskey cured salmon, horseradish crème fraiche, wheaten loaf, herb dressing (GF available)	9.50

MAINS

Holohan's Pan Boxy served with seasonal veg & choice of:	17.50
<ul style="list-style-type: none">• Roast chicken, mushroom & tarragon cream (GF)• Vegan Boxy of the Day (GF)(V)• Seafood & dill velouté (GF)• Braised beef & pearl onion gravy (GF)	
Holohan's Sunday roast, mash, roasties, Yorkshire pudding, seasonal vegetables, gravy	18.50
Sweet cure bacon chop, braised cabbage, chive mash, mushroom, pepper and Madeira sauce	23.00
Handmade pie of the day, mash & gravy	17.50
Handmade vegan mushroom and truffle pie, mash and gravy	17.50
Breaded cod, herb baby potatoes, roasted fennel, parsley sauce (GF available)	18.00

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream	7.50
Vegan chocolate brownie, chocolate crumb, raspberry sorbet (V)	7.50
Chocolate & whiskey pot, Chantilly cream (GF)	7.50
Cheese selection, chutney, crackers & grapes (GF available)	12.50

SIDES

hand cut chips	4.30
truffle & parmesan chips	5.00
pan boxy	4.80
mash /champ / colcannon	4.50
seasonal vegetables	4.50
garden salad	4.50

Please note a discretionary service charge of 10% will be added to all tables of 5 and over. 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.