

HOLOHAN'S

Pantry

SET MENU

2 COURSES 28.00 / 3 COURSES 34.00

STARTERS

HOMEMADE BREAD BOARD

fresh focaccia, Guinness wheaten, butter

SOUP OF THE DAY

served with Guinness wheaten bread (V)(GF available)

MUSHROOM PARFAIT

pickled mushrooms, toast (Veg)(GF available)

GOAT'S CHEESE FRITTERS

lavender honey, salad, beetroot (Veg)

VEGAN SUMMER SALAD

asparagus, beetroot, radish (V)

MAINS

HOLOHAN'S COTTAGE PIE

ground beef, mash, gravy, seasonal vegetables (GF)

HOLOHAN'S FISH PIE

salmon, coley, smoked haddock & a crème velouté, topped with buttery mash, seasonal vegetables (GF)

8OZ SIRLOIN STEAK

French fries, pepper sauce (GF)

+5

SUGAR PITT PORK CHOP

colcannon cake, apple purée seasonal veg (GF available)

PAN FRIED WHOLE SALMON

crushed baby boils, bacon & leek velouté (GF)

HANDMADE VEGAN PIE

served with mash, seasonal vegetables (V)(GF)

BAKED CABBAGE

baked cabbage, black garlic puree, watercress & new potatoes (GF)(Veg)(V available)

HOLOHAN'S PAN BOXTY

served with glazed seasonal veg & choice of:
roast chicken, mushroom & tarragon cream (GF)
beef & Worcester sauce (GF)
wild mushrooms, truffle, celeriac, black garlic (GF)(Veg)(V available)

DESSERTS

GUINNESS STICKY TOFFEE PUDDING

toffee sauce vanilla ice cream

PASSION FRUIT BAKED CHEESECAKE

caramelised white chocolate

RHUBARB & APPLE CRUMBLE

vanilla ice cream (Veg)(GF)(V available)

ESPRESSO CREME BRULEE

CHEESEBOARD

+3

grapes, crackers, apple & plum chutney (GF available)

SIDES

hand cut chips 5

truffle & parmesan chips 5

pan boxty 5

mash /champ 5

seasonal vegetables 5

garden salad 5

Please note a discretionary service charge of 10% will be added to all groups of 5+, this goes directly to staff.
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.
Splitting bills is at the discretion of your server.