

SET MENU 2 COURSES 28.00 / 3 COURSES 34.00

## **STARTERS**

Soup of the day, wheaten bread, herb butter (V)(GF available)

Irish stew with bread and herb butter (sml)(GF available)

Smoked chicken, baby gem, crispy serrano, lemon aioli, salt & pepper croutons (GF available)

Whiskey cured salmon, horseradish crème fraiche, wheaten loaf, herb dressing (GF available)

## **MAINS**

## Holohan's Pan Boxty served with seasonal veg & choice of:

- Roast chicken, mushroom & tarragon cream (GF)
- Vegan Boxty of the Day (GF)(V)
- Seafood & dill velouté (GF)
- Braised beef & pearl onion gravy (GF)

Sweet cure bacon chop, braised cabbage, chive mash, mushroom, pepper and Madeira sauce

Handmade pie of the day, mash & gravy

Handmade vegan mushroom and truffle pie, mash and gravy

Irish stew with bread and herb butter (Irg)(GF available)

Breaded cod, herb baby potatoes, roasted fennel, parsley sauce (GF available)

DESSERTS		SIDES	
Sticky toffee pudding, toffee sauce, vanilla ice cream	7.00	hand cut chips	3.80
Vegan chocolate brownie, chocolate crumb, raspberry sorbet (V	7.00	truffle & parmesan chips	4.50
Chocolate & whiskey pot, Chantilly cream (GF)	7.00	pan boxty	4.20
Cheese selection, chutney, crackers & grapes (GF available)	12.00	mash /champ / colcannon	3.80
		seasonal vegetables	3.80
		garden salad	3.80