



HOLOHAN'S

STARTERS

Soup of the day, homemade wheaten, butter (GF & V available)	8.00
Prawn cocktail, baby gem lettuce, cucumber, Marie Rose sauce, homemade wheaten (GF available)	10.50
Duck liver & orange pate, plum & apple chutney, croutons, pickled fennel (GF available)	10.00
Mushroom croquettas, truffle aioli (Veg)	9.50

MAINS

Holohan's Roast of the Day, roast potatoes, buttery mash, roast root vegetables, gravy (GF available)	24.00
8oz sirloin steak, tomato, chips, dressed salad & peppercorn sauce (GF)	28.00
Pan seared salmon, dill crushed potatoes, kale, tenderstem, parsley sauce (GF)	23.00
Sweet cure bacon chop, braised cabbage, chive mash with mushroom, pepper and Madeira sauce (GF)	24.00
Handmade pie of the day, mash and gravy	18.50
Handmade vegan mushroom & truffle pie, mash and gravy (V)	18.50
Holohan's Pan Boxyty served with seasonal veg & choice of:	18.50
<ul style="list-style-type: none"> • Roast chicken, mushroom & tarragon cream (GF) • Seafood & dill velouté (GF) 	

DESSERTS

Lemon posset, Chantilly cream, berry coulis (GF)	8.00
Sticky toffee pudding, toffee sauce, vanilla ice-cream	8.00
Vegan brownie, chocolate sauce, raspberry sorbet (V) (GF available)	8.00
Cheeseboard, grapes, crackers & apple and plum chutney (Veg)(GF available)	14.00

SIDES

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