



HOLOHANS

Pantry

Dinner Menu

Starters

- Soup of the day, wheaten bread, herb butter (v) (gf available)* 5
- Crispy pork rillettes, celeriac puree, braised red cabbage, apple & watercress salad (gf available)* 6.5
- Fivemiletown goat's cheese mousse, hazelnut granola & salt baked beetroot relish (v) (gf available)* 5.5
- Chicken & wild mushroom terrine, truffle mayonnaise & soda bread croutons (gf available)* 6
- Smoked salmon, beetroot pickled egg, watercress puree, herb crème fraiche, sourdough crouton (gf available)* 6
- Pan seared scallops, slow cooked beef brisket, fondant potato & carrot relish (gf)* 8

Mains

- Boxty of the day with roast winter veg, side salad (gf available)* 13.5
- Pan fried fillet of Glenarm salmon, Comber potatoes, butternut squash puree, tender stem broccoli, brown butter dressing (gf)* 15
- Roast chicken supreme, roast carrot puree, pressed potato, savoy cabbage, bacon jus (gf)* 16
- Pan roast fillet of beef, braised featherblade, smoked mash, mushroom duxelle, caramelised pomme puree & carrot crisps (gf)* 24
- Confit pork belly & fritter with burnt onion puree, roast celeriac & pan roasted dumplings (gf available)* 16.5
- 8oz Sirloin steak with hand cut chips, mixed leaf salad & mushroom ketchup (gf)* 21
- Boxty potato dumplings, tender stem broccoli, roast carrots, savoy cabbage, carrot puree & watercress (v)* 12.5

Sides

Mash/Champ - 3.20 / Colcannon - 3.50 / Hand cut chips - 3.20 / Garden salad - 2.95 / Market veg - 3.20

Desserts

- Set buttermilk with caramelised pear & pecan chutney, shortbread (gf available)* 5.5
- Macerated fruit salad, chocolate mousse, Chantilly cream, berry meringue (v)(gf)* 6
- Caramelised raisin pudding with cinnamon custard & Chantilly cream* 5.5
- Irish cheese platter with apple and grape chutney, selection of cheese biscuits (gf available)* 8