



HOLOHANS AT THE BARGE

DINNER MENU

STARTERS

SELECTION OF HOUSE BREADS £3.5

SOUP OF THE DAY £5
Guinness wheaten, butter (v)

SEAFOOD CHOWDER £7
Guinness wheaten, seaweed butter

SEARED SCALLOPS £9
Cauliflower puree, spinach, brown shrimps, capers (gf)

JAWBOX GIN & BEETROOT CURED SALMON £8
Salmon crème fraiche, roe, poppy seeds, pea shoots (gf)

PORK BELLY £7
Pickled carrot, apple sauce (gf)

FIGS & BLUE CHEESE £7
Puff pastry, balsamic, rocket salad (v)

MAINS

DRY AGED SIRLOIN (100z) £24
Red wine shallot butter, chips, watercress (gf)

SEABASS £18
Clams, chorizo, tomato & cabbage Broth (gf)

SMOKED COD £16
Crab crushed potatoes, tender stem broccoli, dill & lemon butter (gf)

TRUFFLED FERMANAGH BOXTY £15
Peas, asparagus, chestnut mushrooms, goats cheese (v)

HOLOHANS BOXTY OF THE DAY £15
Buttered green vegetables (gf available)

SIDES

all £3.5

Chips (gf)
Mash (gf)
Champ (gf)
Buttered veg (gf)
Garden Salad (gf)

DESSERTS

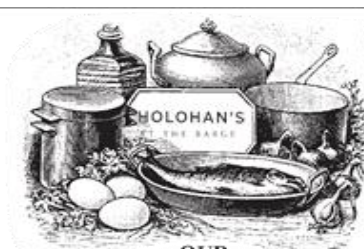
all £5.5

AMARETTO PANACOTTA
Summer berries, coffee crumble (gf available)

DARK CHOCOLATE TART
Raspberry sorbet, candied hazelnuts

ICE CREAM SUNDAE
Honeycomb, toffee sauce, strawberry (gf)

IRISH CHEESE SELECTION £8
Gooseberry chutney, crackers (gf available)



OUR MENU

Based on contemporary Irish cuisine, all produce is seasonal and sourced locally wherever possible

Please make your server aware of any food allergy or intolerance so that we can advise and adjust your meal to suit your requirements.

V – Vegetarian GF – Gluten free