



HOLOHANS AT THE BARGE

6-12-6 MENU

STARTERS

HOMEMADE BREADS
oils & butter

SOUP OF THE DAY
(See server)

CRISPY PORTAVOGIE PRAWNS
Napa slaw, chilli jam & garlic mayo

BLUE CHEESE & RED ONION TART
rocket, fennel, pine nut salad

CHICKEN LIVER PARFAIT
toast, tomato & red pepper relish

MAINS

DRY AGED SIRLOIN STEAK (6oz)
mushroom, rocket & red onion salad,
whiskey & pepper sauce, hand cut chips

FERMANAGH BOXTY
butternut squash, pearl onions, sage,
parmesan & herb oil

PAN FRIED SEABASS
herb crushed potatoes, kale, chorizo,
brown shrimp & lemon butter

CHICKEN BREAST
fondant potato, savoy cabbage, wild
mushroom & tarragon jus

PAN BOXTY
smoked cod, salmon, dill cream, buttered
vegetables

SIDES

Chips
Mash
Champ
Buttered veg
Garden Salad

£3.5

DESSERTS

BAKED PLUMS
chocolate mousse, blackberry puree,
gingerbread ice-cream

SALTED CARAMEL PANNACOTTA
peanut crumb, ginger & lime sorbet

STICKY TOFFEE PUDDING
toffee sauce, vanilla ice-cream

IRISH CHEESE SELECTION
plum chutney, crackers

DESSERT WINES/PORT

Aralda Moscato Passito £5.5
Piedmont, Italy - Gls (70ml)

Bosco del merlot Verduzzo Passito £6.5
Venice, Italy - Gls (70 ml)

Warres Vintage Port £3.8
Otima 10 Year Old Port £4.5

LIQUEUR COFFEE £6

Baileys
Irish
Gaelic
French
Café Royale

DINE & DONATE

To support local charity Fields of Life, a £2 donation will be automatically added to your bill. If you would like to donate more or remove this donation, just ask your server. All donations are matched by HoloHans

Please note a discretionary service charge of 10% will be added to bills for larger tables (6 or more people).

We are unable to split bills for large tables.

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 unfortunately, we cannot completely guarantee that any dish is completely free from allergens.