

# Sleepy Hollow

MODERN IRISH FOOD



## DATE NIGHT 75



### *To Share*

#### **ONION' CONSOMMÉ**

Caramelised, Chutney, and Burnt with a Brioche Crouton.

### *To Start*

#### **COD AND SALMON FISHCAKE, CELERIAC REMOULADE**

with Sweet and Sour Apple.

#### **ALSACE BACON & BLACK PUDDING CAESAR SALAD**

Baby Gem, Parmesan Crisp, and Croutons.

### *For Mains*

#### **'SURF AND TURF'**

#### **4OZ FLAT IRON STEAK & LOBSTER TAIL**

Tomato, Summer Greens with Béarnaise Dressing and Roast Garlic Skinny Fries.

*(£10 supplement per couple)*

#### **PLATTER OF RAREBREED PORK**

Roast Loin, Crispy Belly, and Ham Hock  
Roast Carrot, Purée, Apricot Jam, with Sage and Green Pepper Pomme Anna.

#### **CHEFS CATCH OF THE DAY**

Ask server for details

### *Then Dessert*

#### **PLATTER OF MINIATURES TO SHARE OR A FRENCH 75 COCKTAIL**

### *From the Garden*

Drews Cauliflower Cheese	£4.50
Organic Wilted Greens, Sage Brown Butter	£4.50
Roast Organic Root Vegetable	£4.50
Pot of Braised Red Cabbage	£3.50
Buttery Champ	£3.50
Potato, Leek and Mature Cheddar Gratin	£3.50
Wild Leaf and Organic Beetroot Salad	£3.50
'Onions' Three Ways	£4.50
French Fried, Caramelised and Chutney	£4.50
Pepper or Gaelic Sauce	£3.50

**ADD A BOTTLE OF HOUSE WINE - £90**

**FRIDAY 5PM - 9:30PM**

[www.sleepyhollowrestaurant.com](http://www.sleepyhollowrestaurant.com)