

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