

# H∞KED

## Our Story

The Hooked Ethos: To purchase local and purchase Irish where possible. We believe in using Artisan & Irish producers with the aim of supporting the local and Irish economy. Our Beef is sourced locally and is from grass fed cattle from Sherlock's of Tubbercurry, Sligo. Our local suppliers call to us daily with fresh produce. We work closely with L.E.T.S Organic Centre, Sligo and forage when in season. We support the local farmers markets and change our menu with seasons. We believe in using all the finest, freshest produce County Sligo has to offer. We provide an all - day dining experience of an informal and easy nature. Just good honest Irish food, so leave your diet at the door!

Anthony worked with his father Joe Gray in his butcher shop, established on Teeling Street. Anthony's father provided Sligo with handmade award winning sausages, black & white pudding, cured hams and much more produce. Anthony wants to incorporate a piece of his family history into the menu and share it with everyone. Anthony believes that Sligo and the North West of Ireland produce some of the best ingredients in the world. We have great artisan produce - shellfish, fantastic dairy and with our stunning location on the Wild Atlantic Way, we have so many things to offer. With being just a short cast away from the Garavogue River, we are sure you will be 'Hooked' in no time!

## List of Suppliers

Feeney's Meats, Rosses Point, Sligo  
Kelly's of Newport, Mayo  
Andarl Farm, Brickens, Mayo  
Ballisodare Free Range Eggs, Sligo  
Achill Sea Salt, Mayo  
Dozio's, Mayo  
Sherlock's of Tubbercurry, Sligo  
Mammy Johnston's Ice Cream Parlour, Strandhill, Sligo  
Bluebell Falls, Cork  
Keith Clarke's Butchers, Sligo  
Albatross Seafoods, Killybegs, Donegal  
The Organic Centre, Leitrim  
Lough Gill Brewery, Sligo  
Carrowgarry Farm, Sligo  
Cnoic Glas, Mayo  
Moksh Chai, Donegal  
Blanco Nino, Tipperary  
Velvet Cloud, Mayo

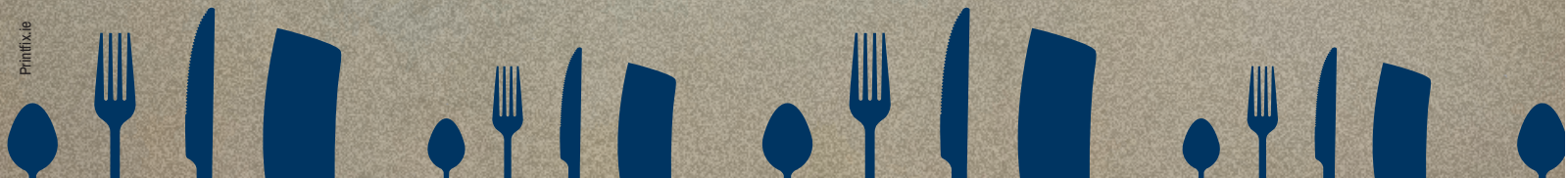
Monday - Sunday: Brunch 12pm - 5pm  
Monday - Sunday: Evening Menu 5pm - 9pm  
Friday - Sunday: Breakfast 9:30am - 12pm

## Hooked on Sligo Food

3-4 Rockwood Parade, Sligo

Tel: 071 913 8591 | Email: [hookedsligo@gmail.com](mailto:hookedsligo@gmail.com) | Website: [www.hookedsligo.ie](http://www.hookedsligo.ie)

## Gift Vouchers Available





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## Brunch Menu

### Feeney's Pork Belly Benedict €14.95

Crispy fried strips of Feeney's 12 hour slow cooked pork belly, two warm muffins, topped with two free range Ballisodare poached eggs, hollandaise sauce, salsa verde, crispy onions, house salad

### The Hooked ULTIMATE Breaky Hash €14.95

Joe Gray sausages, Kellys of Newport white pudding, Feeney's bacon bits and crispy fried baby spuds tossed in lashings of garlic butter. Topped with a Ballisodare free range poached egg and Chipotle hollandaise

### Crispy Panko Chicken Bao Buns €16.95

Panko fried Sherlock's chicken tossed in Hooked signature spicy sauce with pickled red cabbage, garlic sesame aioli served in two soft bao buns, fries and house salad

### Donegal Smoked Salmon Shakshuka Skillet €16.95

Ballisodare free range egg baked in a skillet with tomato and red pepper shaksuka, Bluebell Falls goats cheese, topped with Donegal smoked salmon, served with toasted sourdough

### Clarke's Butchers Braised Beef Tostada €17.95

12 hour slow cooked Clarke's pulled beef on a fried tostada, spicebag slaw, crispy onions drizzled with lime and coriander crema served with chips

### The Chick Fil Á Burger €17.95

Crispy southern fried Irish chicken breast burger, peri peri mayo, smoked Applewood cheese, iceberg lettuce, red cabbage and carrot Asian slaw in a warm brioche bun, served with fries, house salad

### Hooked Beer Battered Crispy Fish & Chips €19.95

Crispy Lough Gill Brewery beer battered Haddock served with fries, mushy peas and tartar sauce, sprinkled with Achill Seasalt

### Sherlocks of Tubbercurry Korean Fried Chicken €17.95

Sherlocks of Tubbercurry chicken strips fried in Hooked signature dredge tossed in gochujang sauce, spring onion mayo, topped with red chillies, crushed peanuts, toasted sesame seeds served with fries

### Bang Bang Crispy Chicken Salad €14.95

Crispy bang bang chicken strips in a spicy peanut sauce drizzled with sweet chilli mayo, red onion, pickled carrot and rocket

### Hooked Chicken Doner Kebab €16.95

Sherlock's of Tubbercurry chicken in a Middle Eastern marinade with pickled red cabbage, sriracha spiced Velvet Cloud yoghurt, mixed leaf, sumac sprinkle on a soft warmed flatbread with fries

### Tempura Haddock Tacos €16.95

Killybegs fresh haddock fried in a crispy tempura batter in two soft tortillas with mixed leaf, spicebag slaw, topped with ginger mayo, served with fries

Soup and sandwich of the Day ... Please ask your Server - €15.95

Add A Cup Of Soup To Any Dish €4.95

## Vegan and Vegetarian

### Bluebell Falls Goats Cheese and Knocknarae Honey Roasted Beetroot Salad €15.95

Bluebell Falls honey, garlic and thyme goats cheese with Knocknarae honey roasted beetroot, almond dukkah, mixed leaf with an orange infused Velvet Cloud yoghurt dressing

### Vegan Wild Mushroom Toast €15.95

Wild mushrooms panfried in a plant based gochujang butter on toasted sourdough, sautéed spinach, cashew cream drizzle, signature Hooked pesto, Cnoic Glas spicy raddish micro greens

### Vegan Tempura Cauliflower Wings €15.95

Tempura cauliflower wings tossed in Hooked signature Bang Bang peanut sauce topped with cashew drizzle, White Mause peanut rayu, scallions served with fries

Drinks available... Ask your server for Local Craft Beer as cold as your ex's heart. Please find our cocktail and wine menus on your table

## Desserts

### The Hooked Proper Apple Tart

Stewed apple in shortcrust pastry, warm Achill sea salted caramel sauce and Mammy Johnstons vanilla ice cream

### Chownies for the Townies

Signature Hooked brownie topped with Baked vanilla Cheesecake, warm Achill sea salted caramel & Mammy Johnsons Honeycomb Ice-cream

### Lemon and Knocknarae Honey Mascarpone Posset

Lemon posset topped with whipped mascarpone cream infused with Knocknarae honey, white chocolate shavings, served with homemade ginger shortbreads

### Mammy J's Sundae

Selection of Mammy Johnston's ice cream topped with white homemade white chocolate sauce, dark chocolate sauce, fresh berries

### Moksh Chai and Pear Sponge

Warm Moksh speciality chai and pear sponge served with Mammy Johnstons vanilla ice cream

### Vegan Chocolate Cheesecake

Rich vegan chocolate cheesecake with a cookie crumble base, served with Mammy Johnston's vegan sorbet

Unfortunately we can not split bills

All Desserts €8.95