

Starters

Bluebell Falls Goats Cheese and Knocknarae Honey Roasted Beetroot Salad

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

Tempura Haddock Taco

Killybegs fresh haddock fried in a crispy tempura batter in soft tortilla with mixed leaf, spicebag slaw, topped with ginger mayo, served with house salad

Bang Bang Crispy Chicken Salad

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

Tempura Cauliflower Wings

Tempura cauliflower wings tossed in Hooked signature Bang Bang peanut sauce topped with a cashew drizzle, White Mausu peanut rayu, scallions

Soup Of The Day

Mains

12 Hour Slow Cooked Pork Belly

Feeney's marinated pork belly in our Asian style secret sauce, served with Asian slaw, fries and house salad

Hooked Beer Battered Crispy Fish & Chips

Crispy lough gill brewery beer battered Haddock serves with hand cut fries, mushy peas and tartar sauce, sprinkled with Achill Seasalt

The Chick Fil A Burger

Crispy southern fried Irish Sherlock's chicken breast burger, peri peri mayo, smoked applewood cheese, iceberg lettuce, Asian slaw in a warm brioche bun, served with and house salad

Hooked Chicken Doner Kebab

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

Vegan Spicy Miso Courgette and Spinach Spaghetti

Courgette and spinach sautéed in gochujang butter, spicy miso and a cashew cream sauce, crispy onions, red chilli flakes, Choic Glas micro greens

Desserts

The Hooked Proper Apple Tart

Stewed apple in shortcrust pastry, warm Achill sea salted caramel sauce and Mammy Johnston's 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 shortbread

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

2 Courses €37.95 per person 3 Courses €45 per person



















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 Rockw∞d Parade, Sligo

Tel: 071 913 8591 | Email: hookedsligo@gmail.com | Website: www.hookedsligo.ie

