

# 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

Sherlocks of Tubbercurry, Sligo  
Ballisodare Eggs, Sligo  
Clarkes Butchers, Sligo  
Feeneys of Rosses Point, Sligo  
Carrowgarry Farm, Sligo  
Knocknarea Honey, Sligo  
Albatross Seafoods, Donegal  
Moksh Chai, Donegal  
Organic Centre, Leitrim  
Barry John's, Cavan  
Kellys of Newport, Mayo  
Cnoic Glas Microgreens, Mayo  
Achill Sea Salt, Mayo  
Velvet Cloud, Mayo  
West of Dingle Salt, Kerry  
Builin Blasta, Galway  
Bluebell Falls, Cork  
St. Tolas, Clare

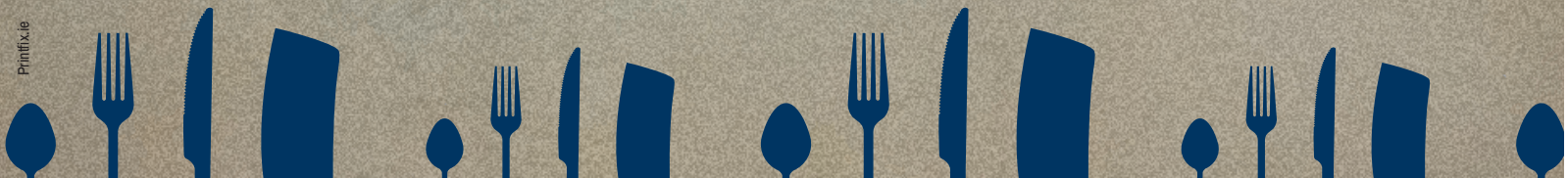
Monday - Sunday: Brunch 12pm - 5pm  
Monday - Sunday: Evening Menu 5pm - 9pm  
Friday - Sunday: Breakfast 9:30am - 12pm

## 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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## Breakfast Menu

### **The Hooked ULTIMATE Breaky Hash €15.95**

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

### **Brisket Benedict €15.95**

Slow cooked Sherlocks Brisket on sourdough with Builin Blasta smoked onion salsa, two poached Ballisodare free range eggs, with chipotle hollandaise, crispy onions and white mausu peanut rayu.

### **Avocado and Ballisodare Eggs on Toast €16.95**

Homemade zingy guacamole with ras el hanout spiced chickpeas, almond dukkah, St. Tolas chilli and garlic feta style cheese, two Ballisodare poached eggs, homemade pesto and white mausu peanut rayu. Served on toasted sourdough.

### **Vegan Wild Mushroom Toast €15.95**

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

### **Knocknarea Honey and Chai Poached Pear French Toast €14.95**

French brioche toast, poached pear, Keith Clarkes of Moneygold Grange Knocknarea Honey mascarpone cream, Donegal Moksh chai spiced honey drizzle, homemade crumble.

### **Flippin Unreal Pancakes €9.95**

Thick fluffy pancake stack with Achill sea salted caramel sauce & white chocolate drizzle, fresh strawberries and vanilla Chantilly cream

**Unfortunately we cannot split bills into more than 2 payments on one table, we do not offer half portions and we cannot split meals or offer sharing plates**

