

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

Fri - Sun: Breakfast 9.30am - 11.45am

Mon - Sun: Brunch 12pm - 5pm

Mon - Sun: Evening Menu 5pm - 9pm

Hooked on Sligo Food

3-4 Rockwood Parade, Sligo

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

Gift Vouchers Available



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Brunch Menu

Brisket Benny €15.95

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

The Hooked ULTIMATE Breaky Hash €15.95

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

Sherlocks Chicken Kofta €16.95

Kofta spiced chicken tenders, warm garlic and coriander naan, Velvet Cloud dill, mint and garlic yoghurt, sumac, mixed leaves, pickled red cabbage, sprinkled with St. Tolas chilli and garlic feta style cheese.

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.

Malaysia Baba's Chicks Chicken Curry €17.95

Succulent chicken, softened onions, lime leaves, curry leaves, garlic, red chilli, coconut milk, Babas sauce on coconut rice, garnished with crispy chicken skin. Served with coriander and garlic naan.

Dirty Chicken Satay Loaded Fries €14.95


Homemade authentic satay sauce, southern fried chicken bites, sweet pickled red cabbage, crushed peanuts, sesame seeds, scallions on seasoned fries.

BBQ Feeney's Pork Belly Burger €16.95

12 hour slow cooked pork belly caramelized in BBQ sauce and served in a warm brioche bun, Builin Blasta smoked onion rainbow slaw, mixed leaf. Served with fries.

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

As seen on TikTok. 

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 Sea Salt.

The Chick Fil A Burger €17.95

Crispy southern fried 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.

Soup and sandwich of the day €15.95 Add A Cup Of Soup To Any Dish €4.95

Vegan and Vegetarian

Bluebell Falls Goats Cheese and Knocknarea Honey Roasted Beetroot Salad €15.95

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

Tempura Cajun Cauliflower Taco €16.95

Tempura cajun spiced cauliflower on 2 soft tortillas with guacamole, pickled red onion, fresh coriander, vegan chipotle mayonnaise. Served with chips and pesto side salad.

Avocado and Ballisodare Eggs on Toast €16.95

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

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 €8.95

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 Knocknarea Honey Mascarpone Posset

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

Mammy J's Sundae

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

Sticky Toffee and Moksh Chai Pudding

Moksh Chai spice mix, date and tea infused pudding topped with a rich homemade salted caramel sauce and Mammy J's vanilla icecream.

Vegan Chocolate Cheesecake

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

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