

HOOKED

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

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Feeneys Meats, Rosses Point, Sligo

Kelly's of Newport, Co. Mayo

Sligo Le Fournil French Bakery, Sligo

Andral Farm, Brickens, County Mayo

Ballisodare Free Range Eggs, Sligo

Sligo L.E.T.S. Organic Centre, Cleveragh, Sligo

Achill Sea Salt, County Mayo

Dozios, North Mayo

Sher locks of Tubbercurry, Sligo

Mammy Johnston's Ice Cream Parlour, Strandhill, Sligo

Bluebell Goats Cheese, Co. Cork

Good4U Seeds, Sligo

Merry
Christmas

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



Merry
Christmas

H∞KED

On Christmas

Starters

Whipped Bluebell Falls Goats Cheese

Creamy Bluebell Falls honey, garlic and thyme Goat Cheese, served with mulled wine & cranberry compot, pistachio crumble and toasted focaccia.

Killybegs Fish Fingers

Haddock in a crispy panko crumb seasoned with West of Dingle Lemon & Rosemary Sea Salt. Served with Builin Blasta Smoked Onion Rainbow Slaw and a Velvet Cloud mint and herb yoghurt dip.

Bang Bang Crispy Chicken Salad

Crispy bang bang chicken strips tossed in a spicy peanut sauce. Drizzled with sweet chili mayo, pickled red onion, pickled carrot and rocket.

Christmas Cajun Cauliflower Taco

Tempura Cajun spiced Cauliflower on a soft tortilla with guacamole, pickled red onion, fresh coriander, vegan chipotle mayo. Served With pesto dressed side salad.

Soup of the Day

Mains

Santa's 12hr Slowcooked Pork Belly

Feeneys Slowcooked Pork Belly, tossed in a sticky Honey & Hoisin sauce. Served on top of spiced winter squash puree and buttery sauteed kale.

Festive Crispy Fish & Chips

Crispy Lough Gill Brewery beer battered haddock served with fries, mushy peas & tartar sauce. Sprinkled with Achill sea salt.

Sherlocks Chicken Kofta

Kofta spiced chicken tenders, warm garlic and coriander naan, velvet cloud mint and herb yoghurt, mixed leaves & pickled red cabbage. Topped with St. Tolas Chili and garlic feta style cheese & sumac. Served with fries.

Rockin' Around the Miso & Mushroom Rigatoni

Rigatoni Pasta with wild mushrooms, panfried in a vegan gochujang butter, tossed in a creamy cashew and spicy miso sauce. Topped with crispy onions & fresh herbs.

The Chick Fil Á Burger

Crispy Southern Fried Chicken breast burger, peri peri mayo, smoked applewood cheese, iceberg lettuce, asian style red cabbage slaw in a warm brioche bun. Served with fries and house salad.

Desserts

Sticky Toffee & Chai Pudding

Moksh Chai, date & tea infused pudding, topped with a rich homemade salted caramel sauce & Mammy J's Vanilla Icecream.

The Hooked Proper Apple Tart

Stewed apples in a sweet shortcrust pastry, caramel sauce & Mammy J's Vanilla Icecream.

Blissful White Chocolate & Biscoff Sundae

Mammy J's Vanilla Icecream layered with biscoff sauce, homemade white chocolate sauce & biscoff crumble. Topped with homemade ginger shortbread.

Chownies for the Townies

Signature Hooked brownie topped with Baked vanilla cheesecake, warm Achill sea salted caramel sauce & Mammy J's Honeycomb Icecream.

Vegan Chocolate Cheesecake

Rich vegan chocolate cheesecake with a cookie crumble base, served with Mammy J's Raspberry Sorbet.

€45.00 per person

Set menu for parties of 6 or more plus 10% service charge

We cannot split bills on parties of 6 or more

