

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

Burns Farm Meats, Sligo
Ballisodare Eggs, Sligo
Clarkes Butchers, Sligo
Feeneys of Rosses Point, Sligo
Knocknarea Honey, Sligo
Albatross Seafoods, Donegal
Moksh Chai, Donegal
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
St. Tolas, Clare
Morans Mega Jam, Cavan
The Cultured Food Company, Cork
White Maus, Dublin

Fri - Sun: Breakfast 9.30am - 11.45am

Mon - Sun: Brunch 12pm - 5pm

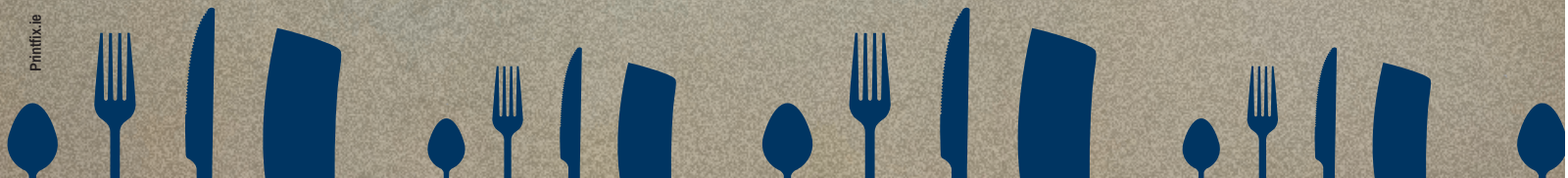
Mon - Sun: Evening Menu 5pm - 9pm

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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Three Course Set Menu

Starters

Holy Pluck, Salt & Chilli Popcorn Chicken

Crispy fried Burns Farm popcorn chicken tossed in our signature spice bag seasoning with caramelised onions, strips of roast red pepper & fresh scallions, topped with coriander. Served with kimchi mayo dip.

Baja Haddock Tacos

Crispy Baja battered Killybegs haddock on two soft tortillas, topped with citrusy smashed avocado & pink pickled onion. Drizzled with chipotle aioli & a herby jalapeño mayo.

Cacio e Pepe Focaccia

Soft focaccia topped with a creamy black pepper béchamel, baked & generously finished with Parmigiano Reggiano cheese & West of Dingle black garlic sea salt. Served with Hooked basil pestoo.

Soup of the Day

Black Pudding & Bacon Croquettes

Kelly's black pudding & Feeney's smoky bacon jam potato croquettes, golden fried & sprinkled with Achill sea salt. Dolloped with Builín Blasta smoked onion mayo & freshly grated Parmesan. Served with house salad.

Mains

Hooked Beer Battered Crispy Fish & Chips

Fresh haddock from Killybegs, battered and fried in a Lough Gill Brewery beer batter. Sprinkled with Achill Island sea salt. Served with salt & vinegar chips, mushy peas & house tartar sauce.

Malaysian Baba Chicks Chicken Curry

Succulent chicken softened with onions, lime & curry leaves, garlic & red chilli in a creamy coconut & Baba's curry sauce. Garnished with fresh coriander. Served with steamed coconut rice and garlic coriander naan.

Clarke's Beef Doner Kebab

Baharat seasoned Clarke's Butchers doner beef on a soft flat bread with shredded lettuce & pink pickled red onion. Dolloped with Velvet Cloud dill & roast garlic yoghurt, herby jalapeño mayo, St Tola's feta style cheese, fresh pomegranate seeds & sumac. Served with fries.

Vegetarian/Vegan options - please ask your server

Special of the day - please ask your server

Desserts

Warm Chocolate Orange Brownie

Indulgent warm signature chocolate orange brownie, generously drizzled with a sweet orange syrup & dark chocolate drizzle. Served with Mammy Johnston's vanilla ice cream.

The Hooked Proper Apple Tart

Sweet stewed apple in a classic shortcrust pastry, warmed & drizzled with Achill sea-salted caramel sauce. Served with Mammy Johnston's honeycomb ice cream.

Raspberry & White Chocolate Cheesecake

Slow baked vanilla cheesecake with fresh raspberries & white chocolate on a buttery biscuit base, topped with homemade white chocolate drizzle. Served with Mammy Johnston's raspberry sorbet.

Sticky Toffee & Moksh Chai Pudding

Rich tea & date pudding infused with Moksh Chai spice mix, warmed & topped with Achill sea-salted caramel. Served with Mammy Johnston's vanilla ice cream.

Rich Vegan Chocolate & Coconut Mousse

Indulgent dark chocolate & coconut cream mousse topped with homemade peanut butter & banana biscuit, nibbed roasted peanuts & plant-based Chantilly.

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

€45.00