

# 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

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 Mausú, Dublin

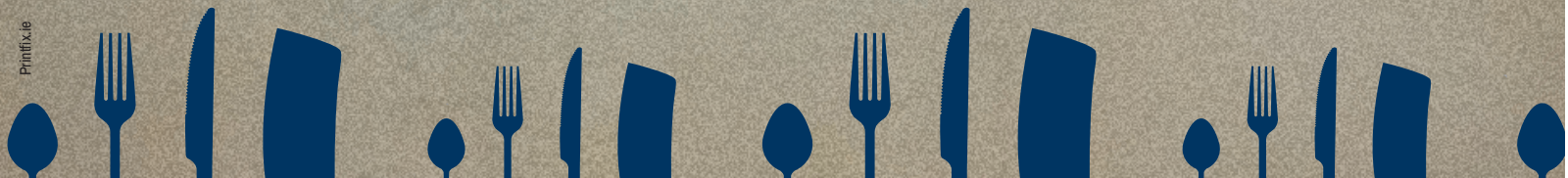
Monday - Sunday: Brunch 12pm - 5pm  
Monday - Sunday: Evening Menu 5pm - 9pm  
Friday - Sunday: Breakfast 9:30am - 12pm

## 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 €16.95**

Barry Johns of Cavan bacon & 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 & chipotle hollandaise.

### **Smashed Avocado & Eggs €16.95**

Zesty smashed avocado, Ballymaloe Beetroot Slaw, crumbled St.Tolas Greek style cheese, two Ballisodare poached eggs drizzled with Donegal Rapeseed Curry Oil. Topped off with baby leaves tossed in a crispy onion & pesto pangratto. Served with sourdough toast.

### **Smokey Chorizo & Black Pudding Benedict €16.95**

Rustic sourdough toast topped with Builin Blasta smoked onion salsa, smokey chorizo sausages, two poached Ballisodare free range eggs, & chipotle hollandaise. Sprinkled with a Kellys of Newport black pudding crumble & smoked paprika. Served with house salad.

### **Gochujang Roast Mushroom & Eggs on Toast €16.95**

Gochujang whole roast mushrooms on top of a rustic sourdough toast topped with 2 poached Ballisodare eggs with a slow roasted garlic hummus and Donegal Rapeseed chilli oil drizzle. Topped off with baby leaves tossed in a crispy onion & pesto pangratto (Vegan option available)

### **Chocolate & Orange French Toast €15.95**

Warm buttery brioche soaked in a Ballisodare vanilla egg custard with a sweet orange syrup, dark chocolate drizzle & dark chocolate shavings. Served with Co. Cavan's Morans Mega marmalade mascarpone.

### **Feeneys Bacon & Maple Waffles €13.95**

Two thick warm sweet waffles generously drizzled with sweet maple syrup, garnished with Feeneys crispy bacon bits & topped with Chantilly cream.

### **Start Your Day The Healthy Way, All About Kombucha**

#### **Organic Raspberry Kombucha €3.99 (330ml can)**

Fizzy favourite that aids digestion, sweet and refreshing without calories and the ultimate vitamin hit

#### **Organic Ginger and Lemon Kombucha €3.99 (330ml can)**

A zesty brew with organic lemons and freshly pressed ginger with a bubbly kick. Consume chilled with good vibes.

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

