

# 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 Maus, Dublin

**Fri - Sun:** Breakfast 9.30am - 11.45am

**Mon - Sun:** Brunch 12pm - 5pm

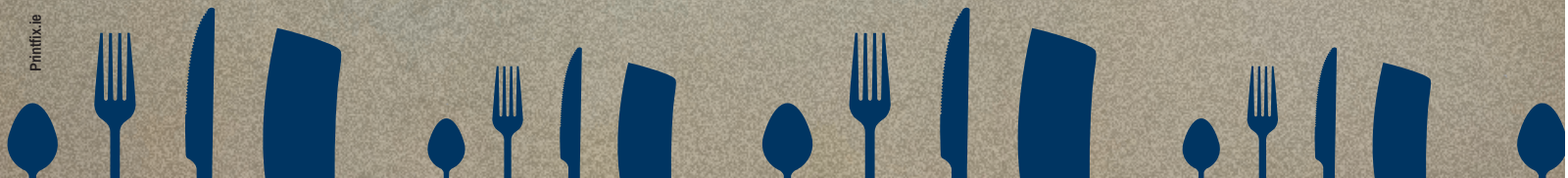
**Mon - Sun:** Evening Menu 5pm - 9pm

## Hooked on Sligo Food

**3-4 Rockwood Parade, Sligo**

**Tel:** 071 913 8591 | **Email:** [hookedsligo@gmail.com](mailto:hookedsligo@gmail.com) | **Website:** [www.hookedsligo.ie](http://www.hookedsligo.ie)

## Gift Vouchers Available



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## Brunch 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.

### **Bang Bang Crispy Chicken Salad €15.95**

Crispy chicken strips tossed in a bang bang peanut sauce, served on a bed of rocket, pink pickled onions & carrot. Drizzled with sweet chilli mayo.

### **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.

### **The Hooked Signature Korean Fried Chicken €19.95** 🎵

Burns Farm southern fried chicken strips tossed in our signature gochujang sauce topped with red chillies, crushed peanuts, sesame seeds & spring onion mayo. Served with house salad & fries. (As seen on TikTok)

### **Clarke's Beef Doner Kebab €18.95**

Baharat seasoned Clarke's butchers doner beef on a soft flatbread with shredded lettuce & pink pickled red onion. Dolloped with velvet cloud dill & roast garlic yoghurt, herby jalapeño mayo, St. Tolas feta style cheese, fresh pomegranate seeds & sumac. Served with fries.

### **Hot Honey Pork Belly & Coconut Rice Donburi €17.95**

12hr Slow cooked aromatic Feeney's pork belly, crisped & tossed in a Sriracha honey butter sauce, on top of a bed of steamed coconut rice & The Cultured Food Co. kimchi coleslaw. Generously drizzled with White Mausou peanut rayu & fresh scallions. Served with a soy marinaded Ballisodare free range egg & lime wedge.

### **The Hooked Signature Smash Burger €18.95**

Clarke's butchers smashed burger seasoned and layered with smoked applewood cheese Feeneys bacon & onion jam, shredded iceberg, Cajun spiced pink burger sauce. Served with fries & house salad.

### **Malaysian Baba Chicks Chicken Curry €19.95**

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

### **Hooked Beer Battered Crispy Fish & Chips €22**

Fresh Haddock from Killybegs, battered & fried in a Lough Gill Brewery Beer batter. Sprinkled with Achill Island Sea salt. Served with salt & vinegar chips, mushy peas & house tartar sauce.

### **The Chick fil Á Burger €19.95**

Crispy southern fried chicken breast topped with melted smoked applewood cheese on a toasted brioche bun with peri peri mayo, red cabbage Asian slaw & iceberg lettuce. Served with fries & house salad.

### **Soup & Sandwich of the Day €16.95**

**Ask your server for todays special!**

### **Add a Cup of Soup to Any Dish €4.95**

## Vegetarian/Vegan Option

### **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.

### **Cauliflower Kofta Kebab €17.95**

Crispy kofta spiced cauliflower on a warm flatbread topped with a slow roasted garlic hummus, iceberg lettuce, pink pickled onions & fresh pomegranate seeds drizzled with vegan paprika and garlic aioli and chopped coriander. Served with fries. (Vegan)

### **Buffalo Cauliflower Wings €15.95**

Crispy fried tempura cauliflower wings tossed in a spicy plant-based Franks buffalo sauce & topped with chopped chives. Served with a homemade tangy vegan ranch dip & fries (VEGAN)

## Desserts €9.95

### **Warm Chocolate Orange Brownie**

Indulgent warmed signature chocolate orange brownie drizzled generously with a sweet orange syrup & dark chocolate drizzle served with Mammy Johnson's vanilla ice cream.

### **The Hooked Proper Apple Tart**

Sweet, stewed apple in a classic short crust pastry, warmed and drizzled with Achill sea-salted caramel sauce. Served with Mammy Johnstons Honeycomb ice cream.

### **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 Johnstons Vanilla ice cream.

### **Raspberry & White Chocolate Cheesecake**

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

### **Blissful Biscoff & Mammy J's Vanilla Sundae**

Scoops of Mammy Johnstons vanilla ice cream generously topped with Biscoff drizzle, homemade white chocolate sauce, Biscoff crumble, white chocolate shavings & a Mammy Johnstons wafer.

### **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**