

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

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 | **Website:** www.hookedsligo.ie

Gift Vouchers Available



Starters

Cacio e Pepe Focaccia €10.95

Soft Focaccia topped with a creamy black pepper bechamel, baked and generously topped with parmigiano Reggiano cheese & West of Dingle Black Garlic Sea salt. Served with Hooked basil pesto.

Baja Haddock Tacos €15.95

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.

Holy Pluck, It's Salt & Chilli Chicken €14.95

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

Black Pudding & Bacon Croquettes €14.95

Kellys black pudding & Feeneys smokey bacon jam potato croquettes, golden fried & sprinkled with Achill Sea Salt. Dolloped with Builin Blasta smoked onion mayo and freshly grated parmesan. Served with House salad.

Chorizo and Prawn Pil Pil €16.95

Spiced chorizo and fresh prawns, in a fragrant chilli and garlic butter. Finished with fresh lime & Cnoic Glas Micro greens. Served with toasted sourdough.

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.

Buffalo Cauliflower Wings €12.95

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.

Soup of the Day €6.95

Ask your server for todays soup!

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 Johnston'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.

Mains

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 and fries (as seen on TikTok) 

The Hooked Signature Smash Burger €18.95

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

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 and vinegar chips, mushy peas and a house tartar sauce

The Chick fil Á Burger €19.95

Crispy southern fried chicken breast burger 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.

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.

Vegan & Vegetarian

Spicy Dandan Noodles €17.95

Steamed noodles dressed in a spicy, savoury dandan sauce topped with gochujang roast mushrooms & charred pak choi. Generously drizzled with white mausu peanut rayu & fresh scallions. (VEGAN)

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 & garlic aioli & chopped coriander. Served with fries. (VEGAN)

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