

STARTERS AND SNACKS

Bread and Oils	5.5
Freshly baked House Breads with Tapenade and Aged Balsamic & Rapeseed Oil	
Charcuterie Board	8.95
Warm Breads, Serrano Ham, Spanish Chorizo, Pickled Vegetables and Herb Oil	
Beetroot Cured Gravlox Salmon	6.95
with Homemade Guinness Bread, Citrus Crème Fraiche and Crispy Capers	
Fivemiletown Goats Cheese	5.50
Creamed Fivemiletown Goats Cheese with Pickled Carrots, Red Onion Jam, Watercress and Crispy Poppadom	
Salt & Chilli Chicken	5.95
Chilli Dusted Crispy Chicken with Asian Slaw and Coriander Clandeboye Yoghurt	
Sharing Platter	16.95
Salt & Chilli Chicken, Buffalo Wings, Salt & Chilli Squid, Crispy Onion Rings and House Salad with a duo of Dips	

MAINS

Traditional Fish & Chips	12.95
Beer Battered Fish & Chips served with Mushy Peas and Tartare Sauce	
Henry's 8oz Beef Burger	11.95
8oz Beef Burger, Smoked Bacon, Cheddar Cheese, Onion Ring served on a Brioche Bun with Fries	
Braised Irish Lamb Shank	13.95
Irish Lamb Shank with Caramelized Onion Mash, Roasted Shallots and Stout Braising Sauces	
Green Thai Curry	12.95
Wok Tossed Chicken in Curry Sauce finished with Coconut Cream, Ginger and Coriander served with Jasmine Rice (v opt available)	
Harissa Grilled Chicken	13.95
Sticky Glazed Harissa Chicken with Spiced Couscous, Roasted Peppers, Burnt Lemon and Cucumber & Mint Raita	
Pan Fried Salmon	13.95
with Parsley & Comber Potato Tian, Tender Stem Broccoli and Lemon Butter Sauce	
Wild Mushroom Pappardelle	11.95
Sauté Wild Mushrooms, Pappardelle Pasta, Tarragon Cream and Aged Parmesan	
Chargrilled 10oz Sirloin Steak	23.95
with Grilled Plum Tomato, Onion Ring Stack, Chunky Chips and a Brandy & Peppercorn Sauce	

Please advise your server of any allergies or dietary requirements. While most of our dishes can be altered to be gluten free, lactose free and nut free please be aware that our kitchen handles nuts and ingredients that contain gluten and lactose. A discretionary 10% service charge will be added to parties of 6 or more. All tips or gratuity go directly to our front of house and kitchen employees.

SOUPS, SALADS, AND SANDWICHES

Soup of the Day (v)	4.5
Seafood Chowder	9.95
with Wheaten Bread	
Caesar Salad	6.95/10.95
Smoked Chicken with Crispy Bacon, Soda Bread Croutons, Parmesan and Sunblushed Tomatoes	
Salted Chilli Squid Salad	6.95/10.95
with Chorizo, Baby Potato and Baby Leaves	
Toastie	8.95
Limerick Ham and Cheddar with Fries	
Grilled Goats Cheese	8.95
Toasted Sandwich (v)	
Chargrilled Aubergine, Courgette and Roast Red Pepper with Fries	
Steak Sandwich	13.95
6oz Rump, Sauté Onions & Mushrooms, Toasted Ciabatta, Peppered Sauce and Fries	

SIDES

Chunky Chips	3.5
Fries	3.5
Mash	3.5
Fresh Market Vegetables	4
Champ	4
Parmesan Fries	4

DESSERTS

Cheesecake of the Day	5.5
Cheeseboard	8.95
Chocolate Brownie	5.5
with Vanilla Bean Ice Cream	
Sticky Toffee Pudding	5.5
with Honeycomb Ice Cream	

OYSTERS & MUSSELS

Jailhouse Rock Oysters*

2-£4 | 4-£8 | 6-£12

Mussels

White Wine & Garlic Cream

Small £7.95 | Large £11.95

both served with Crusty Bread

Add Fries £2.50

*While our kitchen strives to ensure the safety and provenance of our shellfish, patrons should note that there is always a risk attached to the consumption of raw shellfish (especially during the spring and winter months). Our Shellfish beds are constantly monitored and all shellfish pass through a rigorous purification process. By ordering any of these products all customers must accept a small risk.