

## STARTERS AND SNACKS

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

## MAINS

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

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

## SIDES

<b>Chunky Chips</b>	3.5
<b>Fries</b>	3.5
<b>Mash</b>	3.5
<b>Fresh Market Vegetables</b>	4
<b>Champ</b>	4
<b>Parmesan Fries</b>	4

## DESSERTS

<b>Cheesecake of the Day</b>	5.5
<b>Cheeseboard</b>	8.95
<b>Chocolate Brownie</b>	5.5
with Vanilla Bean Ice Cream	
<b>Sticky Toffee Pudding</b>	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.