

STARTERS AND SNACKS

Charcuterie Board Mixed Cured Meats, Breads, Pickled Vegetables & Herb Oil	8.95
Prawn Cocktail Prawns, Marie Rose Sauce, Cucumber, Salad, Croute & Parmesan	6.95
Fivemiletown Goats Cheese Tartlet with Beetroot, Pea, Red Onion, Watercress (v)	5.50
Salt & Chilli Chicken with Asian Slaw, Chilli Soy Dip & Coriander Clandeboye Yoghurt	5.95
Sharing Platter Salt & Chilli Chicken, Buffalo Wings, Salt & Chilli Squid, Antipasto Veg with a Duo of Dips	16.95

MAINS

Ulster Trad Fish & Chips Beer Battered Fish & Chips served with Mushy Peas and Tartare Sauce	12.95
Henry's Beef Burger Smoked Bacon, Cheddar, Sautéed Onion with a Local NI Artisan Bap & Fries	11.95
Falafel with Couscous, Pepper, Wild Mushroom, Spring Onion Dressing, Harissa & Aioli (v)	12.95
Slow Braised Beef Potato, Silver Skin Onion, Roast Carrot & Red Wine Gravy	13.95
Joys Hangman (The Brute) Steak Hanger Steak with Chips, Semi-dried Plum Tomato, Triple Pepper Sauce & Chimichurri Dip	14.95
Red Thai Curry Chicken Breast Finished with Coconut Cream, Ginger & Coriander served with Jasmine Rice (v)	12.95
Chicken Tagliatelle Pasta, White Wine Cream Sauce, Bacon & Parmesan (vo)	13.95

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 £3

SOUPS, SALADS, AND SANDWICHES

Caesar Salad Charred Chicken with Crispy Bacon, Salad Leaves & Herb Croutons (vo)	6.95/ 10.95
Soup of the Day with The Jailhouse Wheaten (v)	4.5
Local Artisan Breads with Tapenade, Balsamic & Rapeseed Oils Dips (v)	5.5
Junior's Seafood Chowder with The Jailhouse Wheaten Bread	9.95
Salted Chilli Squid Salad with Chorizo, Baby Potato, Mixed Leaves & Tabbouleh Dressing	6.95/ 10.95
Fivemiletown Goats Cheese Toastie with Antipasto Veg & Fries (v)	8.95
Roast Ham Toastie Mustard, Pickles, Red Onion & Tomato Chutney with Fries	8.95
Steak Sandwich 6oz Rump, Sauté Onions & Tomato Chutney, Toasted Ciabatta, Peppered Sauce & Fries	13.95

SIDES

Chunky Chips	4
Fries	4
Roast Root Maple Vegetables	4
Champ	4
Parmesan Garlic Mayo Fries	4

DESSERTS

Henry's Cheesecake of the Week with Berry Coulis (v)	5.5
Homemade Chocolate Brownie Vanilla Ice Cream, Compote Chocolate Sauce & Crumb (v)	5.5
Gareth's Sticky Toffee Pudding with Honeycomb Ice Cream & Butterscotch (v)	5.5
Selection of Local Cheeses with Crackers, Chutney & Grapes (v)	8.95

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

*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.