

FESTIVE EVENING MENU

SOUPS, SALADS & SHARING

Seasonal Soup with Local Wheaten (v)	4.5
Seafood Chowder with Local Wheaten	9.95
Fivemiletown Goat Cheese Tartlet with Red Onion Chutney & Candied Nut (v)	7.50
Whiskey Cured Salmon with Horseradish, Rainbow Beetroot, Radish, Capers, Watercress	7.95
Sharing Board Mixed Meats, Antipasto, Breads, Gherkin, Tapenade & Dipping Oil For 2/4/6/8: 9/18/26/34	
Duck Parfait with Sourdough Toast, Red Onion & Orange Dressing	7.95
Slow Braised Pork Belly with Apple, Roast Beet, Celeriac & Salad	7.50
Sharing Platter Satay Chicken, Buffalo Wings, Scampi, Halloumi Bites, Bread, Aioli & Sriracha Dips	18.50
Local Artisan Breads with Tapenade & Dukkah Dip (v)	6.95

OYSTERS & MUSSELS

Jailhouse Rock Oysters Naturelle* with a Ginger & Scallion Soy Dressing & Shallot Vinaigrette 4 - 12 6 - 18	
Mussels in a Wine & Garlic Cream with Crusty Bread Sml 9.75 Lrg 14.95	
<i>Add Fries 3.5</i>	

ESSENTIALS

Traditional Turkey & Ham with Creamed Potato, Roastie, Stuffing, Cocktail Sausages, Carrot & Turnip, Brussel Sprouts, Cranberry Sauce & Red Wine Gravy	16.95
Beer Battered Fish with Mushy Peas & Tartare Sauce	14.95
Herb Crusted Hake with Almond, Parsnip Mash, Hollandaise & Tenderstem Broccoli	16.95
Nudja Sausage & Fennel Pasta with Olive, Pepper Pasatta & Spinach (vo)	15.50
Roast Chicken Breast with Wild Mushroom, Cream & Truffle Reduction, Thyme Roasted Squash & Garlicky Mash	16.95
Chargrilled 10oz Sirloin Steak with Braised Shallot, Portobello, Peppered Sauce & Rosemary Salt Seasoned Fries	24.95

HENRY'S BURGERS

Samson Peppered Buttermilk Chicken, Redslaw, Red Onion Chutney, Tomato, Salad, Sriracha Mayo & Fries	14.95
Goliath Beef Burger with Cheddar, Tomato, Relish, Salad, Roasted Garlic Dip & Fries	14.95/Db17
Amorea (Amore) Grilled Aubergine, Halloumi, Relish, Tomato, Salad, Sriracha Mayo & Fries (v)	14.95
<i>Swap Fries To Parmesan Fries For 50p</i>	

SIDES

Chunky Chips	4
Skinny Fries	4
Buttered Carrot & Turnip	4
Sweet Potato Fries & Garlic Crème Fraiche Dip (vo)	5.5
Parmesan & Garlic Mayo Fries	5.5
Roast Beets	4

DESSERTS

Lemon Posset with Citrus Crème Fraiche & Shortbread Crumb (v)	6
Traditional Christmas Pudding with Cream & Brandy Sauce (v)	6
Cherry & White Chocolate Cheesecake	6
Chocolate Delice with Berry Compote & Vanilla Cream (v)	6
Selection of Local Cheeses with Crackers, Chutney & Grapes (v)	11.25





HENRY'S



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*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.

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.