

## STARTERS & SNACKS

<b>Bread Board (v)</b> with Rocket Salad, Red Pepper Hummus & Basil Oil	5.5
<b>Soup of the Day (v)</b>	4.5
<b>Seafood Chowder (gfo)</b> with Wheaten Bread	8.95
<b>1/2 Pint of Prawns (gfo)</b> with Wheaten Bread	6.95
<b>Confit Duck Leg (gfo)</b> with Sweet & Sour Red Cabbage Salad & Honey Soy Dressing	7.95
<b>Salt Baked Beetroot &amp; Grilled Goats Cheese (v/gfo)</b> with Rocket & Vinaigrette	6.5
<b>Charcuterie Board</b> Homemade Pickle, Warm Breads, Serrano Ham, Chorizo, Red Pepper Hummus & Basil Oil	8.95
<b>Sharing Platter</b> 6 Buffalo Wings, 2 Chicken Goujons, Salted Chilli Squid, Honey Mustard Sausages, Onion Rings, Garlic Mayo	16.95

## MAINS

<b>Traditional Beer Battered Fish &amp; Chips</b> with Mushy Peas & Tartare Sauce	12.95
<b>Henry's Homemade Beef Burger (gfo)</b> with Dubliner Cheddar, Crispy Bacon, Salad, Onion Rings & Fries	11.95
<b>Armagh Pan Fried Chicken Breast (gfo)</b> with Fondant Potatoes, Confit Carrots & Chasseur Sauce	13.95
<b>Portobello Mushroom (v/gfo)</b> with Buttered Spinach, Brie, Potato Rosti & Red Pepper Sauce	10.95
<b>Steak Sandwich (gfo)</b> 6oz Rump, Sauté Onions & Mushrooms, Toasted Ciabatta, Peppered Sauce with Fries	12.95
<b>Chilli Chicken Strips</b> with Napa Slaw, Garlic Mayo & Chunky Chips	10.95
<b>Sirloin 10oz (gfo)</b> with Rosemary Potatoes, Green Beans & Pepper Sauce	23.95

\*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.

## SUNDAY ROAST

<b>Roast Sirloin of Beef</b> with a Yorkshire Pudding & Roast Gravy	14
<b>Roast Chicken</b> with Sausage Stuffing wrapped with Bacon & Roast Gravy	13.50
<b>Supreme of Salmon (gfo)</b> with Tarragon Cream	13.50

(All served with Chefs Selection  
of Vegetables & Potatoes)

## 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>Homemade Chocolate &amp; Peanut Butter Brownie</b> with Vanilla Bean Ice Cream	5.5
<b>Cheesecake of the Day</b> served with Chantilly Cream	5.5
<b>Irish Cheeseboard</b> with Onion Marmalade, Grapes and selection of crackers	7.95
<b>Sticky Toffee Pudding</b> with Butterscotch Sauce & Honeycomb Ice Cream	5.50

## OYSTERS & MUSSELS

**Jailhouse Rock Oysters\***  
2-£4 | 4-£8 | 6-£12

**Irish Mussels**  
White Wine & Garlic Cream  
Small £7.95 | Large £11.95

both served with Crusty bread  
Add Fries £2.50

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.