

# S T A R T E R S

***Soup of Day*** (cl, g) 5  
served with home baked wheaten bread

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***Stone bake garlic Ciabatta bread*** (g, l, m) 5  
topped with grilled Irish cheddar

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***Salt n Chilli Chicken*** (e, l, mu, n) 6  
Tender chicken strips coated with chilli spiced seasonings,  
crispy leaf salad finished with homemade curry mayo dip

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***Classic Caesar Salad*** (g, e, l, mu) 6  
Chicken fillet strips, baby gem lettuce, crispy bacon topped with  
parmesan shavings, herb croutons and homemade Caesar dressing

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***Seafood Chowder*** (g, f, c, l, ml, m) 7  
Homemade Seafood Chowder with fresh selection of Ulster's  
finest seafood, served with stone baked wheaten bread

***Prawn Cocktail*** (f, gf, w, c, sd, mu) 6  
Atlantic cold water prawns, served with mair rose sauce, house salad  
and homemade wheaten bread

***Breaded Mushrooms*** (g, d, e, mu) 5  
Classic braeded mushrooms served with garlic mayonnaise and salad leaves



Historic Bar & Restaurant

\*\* Allergen awareness. Should you require any information on any allergens in our food and recipes do not hesitate to ask a member of staff\*\*

Gluten = (g) Gluten free option (gf) Egg = (e) Crustaceans = (c) Fish = (f) Sesame seed = (ss)  
Wheat = (w) Dairy = (d) Sulphurdioxide = (sd) Soya = (s) Celery = (cl) Lupin = (l)  
Milk = (m) Molluscs = (ml) Mustard = (mu) Nuts = (n) Peanut = (pn)

# MAIN COURSES

***Friels Chicken & Champ*** (m, sd) 16

Pan roast chicken fillet bedded on fresh champ, Brandy peppercorn sauce topped with tobacco onions

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***Chinese Chicken Curry*** (cl, g, gfo, l, mu, n, pn, ss) 16

Roast chicken breast, chefs own curry sauce, peas and onions served with boiled rice or chips

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***Friels House Burger*** (g, l, n, ss) 14

Beef Burger topped with pork belly slices, BBQ sauce, cheddar cheese, crispy onions, tomato and Ballymaloe relish served with chips

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***Sirloin Steak (10oz)*** (m, sd) 24

28 day dry aged sirloin served with saute onions & mushrooms, roast tomato, home cut chips and Brandy peppercorn sauce

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***Fillet Steak (8oz)*** (m, sd) 28

28 day dry aged sirloin served with saute onions & mushrooms, roast tomato, home cut chips and Brandy peppercorn sauce

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***Friels Sizzling Combo*** (m, sd) 22

Friels sizzling skillet served with tender beef & chicken strips, with onions, mushrooms and peppers and sizzling peppercorn sauce with homemade chips

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***Battered Cod Fillet*** (e, f, gf) 17

Beer battered cod fillet served with home cut chips, mushy peas and homemade tartar sauce

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***Traditional Roast Silverside of Beef*** (g, l, sd) 15

served with all the trimmings laced with pan gravy

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# MAIN COURSES

***Traditional Roast Turkey and Ham*** (g, l, sd) 15  
served with all the trimmings laced with pan fried gravy

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***Honey Chilli Chicken*** (cl, l, gf) 17  
Crispy chicken strips tossed with fried onions,  
peppers finished with sweet chilli sauce. Served with boiled rice or chips.

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***Chicken Goujons*** (g, e, l, m) 14  
Fresh breaded Goujons served with home cut chips  
and a dip of your choice

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***Cajun Chicken Penne Pasta*** (cl, g, e, l, m, mu, sd) 15  
Cajun chicken penne pasta cooked in a rich Cajun cream  
sauce topped with garlic bread

# VEGETARIAN MENU

***Cajun Penne Pasta*** (cl, g, e, l, m, mu, sd) 12  
Cajun penne pasta cooked with market vegetables, sundried  
tomatoes in a rich Cajun cream sauce topped with garlic ciabatta

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***Chinese Curry*** (cl, g, l, mu, n, pn, ss) 12  
Homemade Chinese curry served with mixed vegetables and  
boiled rice or chips

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***Honey Roast Halloumi*** (n, m, gf) 12  
on a rocket & pistachio salad served with rustic fries

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***Vegan Burger*** (l, gf) 13  
Lettuce, tomato, vegan mayo and side order

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# SIDES / EXTRAS

3.50

*Skinny Fries*

*Rustic Fries*

*Sweet Potato Fries*

*Salt 'n' Chilli Chips*

*Home Cut Chips*

*Creamy Champ*

*Tobacco Onions*

*French Fried Onion Rings*

*Garlic Sauté Potatoes*

*Sauté Mushrooms*

*Sauté Onions*

*Seasonal Vegetables*

*Coleslaw* 1.50

*All our meals are cooked fresh to order.  
Waiting times will increase during busy periods.*



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