

RESTAURANT

A LA CARTE

Soup of the Day £7.50

FRESH AND FEELGOOD

Superfood Salad (Vegan) £8

Quinoa, avocado, pomegranate, goji berries, toasted sunflower & pumpkin seeds

Tempura Cauliflower (Vegan) £8

Aubergine hummus & pickled salad

SHIPQUAY SEAFOOD STARTERS

Pan Seared Irish Scallops £13

Crisp pork belly, butternut squash purée & apple

Tempura Donegal Seafood Fritters £9

Pickled slaw & lime aioli

CHEF'S CLASSICS

Smoked Chorizo Scotch Egg £8.50

Apple jam & pickled veg

Caramelised Pear & Camembert Tart £9

Lemon rocket, toasted walnuts & beetroot purée

Colcannon Stuffed Irish Chicken Thigh £9.50

Leek & tarragon cream, kale crips

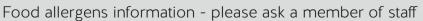
Shipquay Boxty £9

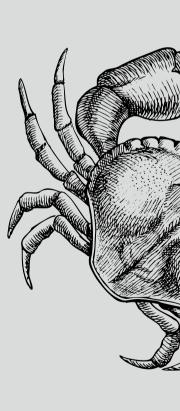
Clonakilty black pudding, pancetta, caramelised onion & poached egg



SUPPLIERS

Beef – Irish Hereford • Dairy – Glenilen Farm Pork & Bacon – Mc Atamneys & Co. • Ice Cream – Glenown Farm Seafood – Donegal Prime Fish • Cheese – Dart Mountain





IRISH HEREFORD PRIME BEEF STEAKS

Hereford beef is defined by its finely grained marbling and characteristic taste and tenderness.

Its renowned flavour and tenderness has also made it a favourite among chefs and diners alike.

Fillet (8oz) £31

Sirloin (10oz) £27

Surf & Turf your Steak + £8

Crispy pork belly, scallop & tempura seafood fritter

Steaks served with hand cut chips & your choice of Béarnaise, blue cheese or peppercorn sauce

FROM THE FARM

Irish Chicken Supreme £20.50

Wild mushroom & pancetta stuffed potatoes pavé, sorrel cream, rainbow carrots

Slow Cooked Hereford Beef Cheek £23

Colcannon mash, broccolini, carrot crisp & port jus

Armagh Pork Fillet £20.50

Roasted apple, potato, shallots, black pudding, artichoke crisps, apple jam & rosemary jus

Shipquay Gourmet Burger £17

Irish Hereford prime beef burger, homemade bacon jam, shallot ring, smoked dart cheddar, served with a pail of chips

FROM THE SEA

Fish & Chips £18

Beer battered Donegal cod, pea purée, tartare sauce & fat chips

Donegal Monkfish £26

Langoustine bisque, lemon courgette rosti, grilled prawns & samphire

Irish Sea Bass £25

Braised potato, artichoke & pancetta, mussels, basil emulsion & sweet potato crisp.

VEGETARIAN

Grilled Carraig Ban Goats Cheese £18.50

Grilled courgette, artichoke, rocket & candied walnut salad, poached pear

Ratatouille Tart (Vegan available) £18.50

Parmesan crust, rocket salad, lemon truffle oil

Falafel Fritters (Vegan) £18

Chickpea hummus, aubergine hummus & green pea hummus, grilled courgette, red pepper relish & lavaş puff bread

SIDES £4.50

Seasonal salad & house dressing • Fat chips • Onion rings Sweet potato fries • Buttered mash • Vegetables



