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# SHIPQUAY

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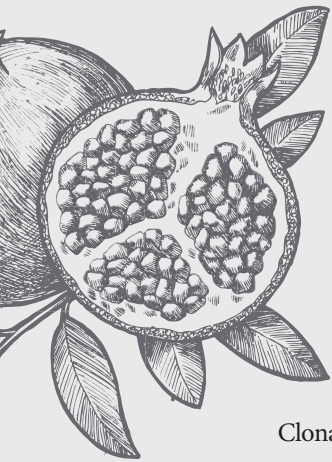
RESTAURANT

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## PRE THEATRE MENU

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2 COURSES £28.50 3 COURSES £34



### Today's Soup

#### Tempura Cauliflower (Vegan)

Aubergine hummus & pickled salad

#### Tempura Donegal Seafood Fritters

Pickled slaw & lime aioli

#### Shipquay Boxty

Clonakilty black pudding, pancetta, caramelised onion & poached egg

#### Caramelised Pear & Camembert Tart

Lemon rocket, toasted walnuts  
& beetroot purée

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### Irish Chicken Supreme

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

#### Armagh Pork Fillet

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

#### Irish Sea Bass (+ £6 Supp)

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

#### Fish & Chips

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

#### 10oz Prime Irish Hereford Sirloin Steak (+ £7 Supp)

Served with stuffed flat cap mushroom & choice  
of Béarnaise, blue cheese or peppercorn sauce

#### Ratatouille Tart (Vegan available)

Parmesan crust, rocket salad, lemon truffle oil

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## SIDES

*All main courses come with a choice of the following:*

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



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## DESSERTS

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### **Chocolate Brownie**

Vanilla bean ice cream  
& hazelnut crumb

### **Cheesecake of the Day**

### **Banana Sticky Toffee Pudding** *(Vegan available)*

Vanilla bean ice cream

### **Artisan Ice Creams**

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### **Cheese Board + £3**

Selection of Dart Mountain (Co. Derry)  
cheese with wafers, fruit & homemade chutney

