Soup of the Day £6

FRESH AND FEEL GOOD

Superfood Salad £7
(Vegan)
Quinoa, avocado, pomegranate, goji berries, toasted sunflower & pumpkin seeds

Warm Asian Duck Salad £8
Fermanagh duck breasts, pak choi, stir fry vegetables & ginger, honey chilli dressing

Grilled Goats Cheese £7
Poached pear and candied walnuts

Quinoa & Black Bean Falafel £7
(Vegan)
Smoked tahini sauce with spinach, kale and walnut pesto

SHIPQUAY SEAFOOD STARTERS

Pan Fried Scallops £8
Pickled beetroot & celeriac slaw

Smoked Donegal Seafood Terrine £7
Natural Smoked Haddock & Salmon mousse with roasted red pepper & asparagus

CHEF’S CLASSICS

Wild Mushroom Gratin £6
Crusty sourdough

Apple & Black Pudding Croquettes £7
Spiced apple jelly jam

Slow Cooked Beef Cheeks £7
Grilled pear, pomme puree & port jus
**IRISH HEREFORD PRIME BEEF STEAKS**

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

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

<table>
<thead>
<tr>
<th>Steak</th>
<th>Price</th>
<th>Description</th>
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<tbody>
<tr>
<td>Fillet (8oz)</td>
<td>£25</td>
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<tr>
<td>Sirloin (10oz)</td>
<td>£23</td>
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<td>Surf &amp; Turf your Steak + £7</td>
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<td>Beef Cheek, black pudding, scallop &amp; prawn fritter</td>
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<td>Steaks served with hand cut chips &amp; your choice of Béarnaise, blue cheese or peppercorn sauce</td>
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**FROM THE FARM**

**Pan Fried Irish Chicken Supreme £16**
Chicken breast with slow cooked chicken leg, wild mushroom, tarragon cream

**Moroccan Spiced Lamb Shank £17**
Roast vegetable & sweet potato couscous, minted yoghurt

**Armagh Pork Fillet £16**
Lightly breaded. Spiced potatoes, cabbage, bacon & an apple jelly jam

**Shipquay Gourmet Beef Burger £12**
Irish Hereford prime beef burger, homemade bacon jam, shallot ring, smoked Applewood cheddar served with a pail of chips

**FROM THE SEA**

**Fish & Chips £16**
Fresh Donegal Cod, pea & mint puree, tartare sauce

**Peach & Cardamom Greencastle Hake £18**
Creamed leeks, champ croquettes & smoked bacon lardons

**Donegal Salmon £16**
Chili and Coriander coated, with prawn and lemon butter linguini

**VEGETARIAN**

**Grilled Halloumi £14**
Roasted red peppers, sweet potatoes, tomato basil & balsamic dressing

**Coconut Mango & Roast Vegetable Stew £14 (Vegan)**
Duo of cauliflower & wild rice, homemade chapati

**SIDES - £3**

Seasonal salad & house dressing · Fat Chips · Onion Rings
Sweet potato fries · Buttered Mash · Roasted Root Vegetables