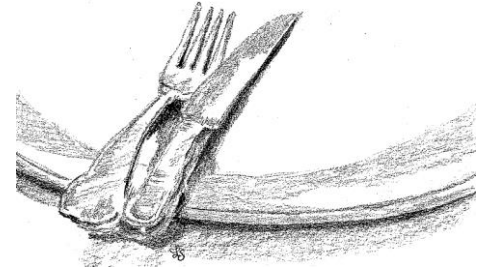

SHIPQUAY

RESTAURANT

A LA CARTE



Soup of the Day £6

FRESH AND FEEL GOOD

Superfood Salad £7

(Vegan)

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

Asian Duck Salad £8

Chilli & honey-glazed Fermanagh duck, pickled fennel
& mandarin salad

Goats Cheese Tartlet £7

Filo tartlet, Fivemiletown goat's cheese
with beetroot jam & rocket

Falafel Fritters £7

(Vegan)

Smoked tahini sauce with a spinach,
kale & walnut pesto

SHIPQUAY SEAFOOD STARTERS

Pan Fried Scallops £9

Crumbled Clonakilty black pudding,
pancetta & apple jam

Donegal Seafood Risotto £8

Fresh crab & prawn risotto, parsley &
lemon oil

CHEF'S CLASSICS

Shipquay Boxy £7

Homemade chive and spring onion
boxty, Clonakilty black pudding,
pancetta, caramelised onion &
duck poached egg

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*

Fillet (8oz) £25

Sirloin (10oz) £24

Surf & Turf your Steak + £7

Beef Cheek, black pudding, scallop & prawn
fritter

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

FROM THE FARM

Chicken Supreme £16

Spinach and parmesan-stuffed Irish chicken
supreme, pancetta & leak mash, wild
mushroom & tarragon cream

Spiced Lamb Tomahawks £18

Minted baby potatoes, pea puree, goats'
cheese, curd & sherry jus

Trio of Pork £16

Armagh pork fillet, ham hock croquette,
homemade sausage roll, colcannon mash &
red wine jus.

Shipquay Gourmet Beef Burger £14

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

FROM THE SEA

Donegal Salmon £16

Lemon-baked salmon, pomme annes,
samphire & dill cream

Fish & Chips £16

Fresh Donegal Cod, pea & mint puree
& tartare sauce

Monkfish £18

Lightly curried monkfish, spinach potatoes,
peach fritters & mango coulis

VEGETARIAN

Hoisin No-Duck Crepe £14

(Vegan available)

Hoisin jackfruit, ginger and spring onion, plum
glaze & Vietnamese-style pickled salad

Chickpea & Black-Eyed Bean Curry £14
(Vegan)

With wild rice & homemade chapati

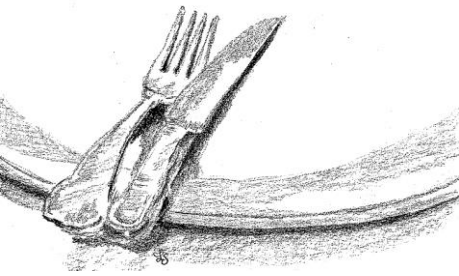
Sides £3

Seasonal salad & house dressing Baby boil potatoes in minted butter

Fat chips Onion rings

Sweet potato fries Buttered mash Glazed Seasonal Vegetables





SHIPQUAY

RESTAURANT

DESSERTS £5

Banana Sticky Toffee Pudding
(Vegan option available)

Served with vanilla bean ice cream

Homemade Chocolate Brownie

Hazelnut crumb, raspberry coulis & vanilla
bean ice cream

Homemade Zesty Lemon Tartlet

with Italian meringue, candied lemon
& raspberry powder

Cheesecake of the Day

Strawberry & Cream Shortbread Stack

Affogato

Milk mousse, vanilla bean ice cream
with a shot of espresso, honeycomb & toasted nuts

Artisan Ice Cream



Cheese Board
Single portion (£7)
Sharing portion (£12)

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

Churchill Reserved Port £4

Churchill 10 Year Tawny Port £5

Nwctaria Botrytis Riesling 2010 (50ml) £4



SHIPQUAYHOTEL.COM