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# SHIPQUAY

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RESTAURANT

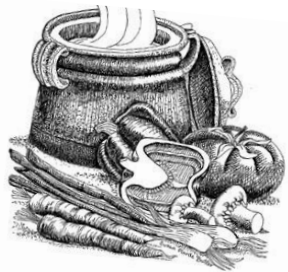
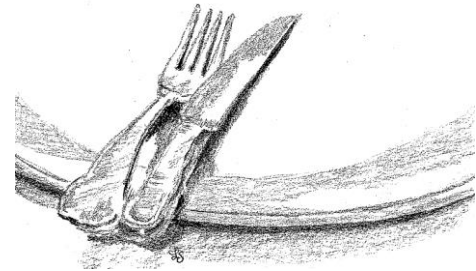
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PRE THEATRE

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2 COURSE £21 3 COURSE £25

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## Soup of the Day

### Superfood Salad (Vegan)

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

### Slow Cooked Beef Cheeks

Grilled pear, pomme puree & port jus

### Shipquay Boxy

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

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## SIDES

Seasonal Salad  
& House Dressing

Fat Chips

Onion Rings

Sweet potato fries

Buttered Mash

Glazed seasonal Vegetables

### Chicken Supreme

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

### Fresh Donegal Cod

Marinated fresh Donegal Cod, deep fried and  
served with minted pea puree & tartare  
sauce

### Shipquay Gourmet Beef Burger

Irish Hereford prime beef burger,  
homemade bacon jam, shallot ring, smoked  
Applewood cheddar & takeout chips

### Chickpea & Black-Eyed Bean Curry (Vegan)

With wild rice & homemade chapati

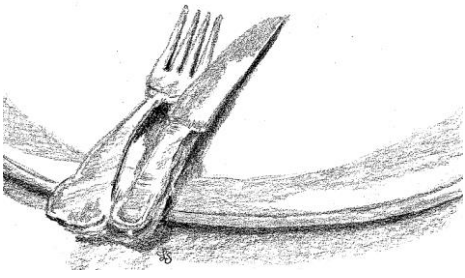
### Trio of Pork

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

### Fillet Steak (8oz) (£6 supp)

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





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## DESSERTS

**Banana Sticky Toffee Pudding**  
*(Vegan option available)*  
Served with vanilla bean ice cream

**Homemade Chocolate Brownie**  
Hazelnut crumb, raspberry coulis & vanilla  
bean ice cream

**Cheesecake of the Day**

**Artisan Ice Cream**

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**Cheese Board (£3 supp)**

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

