
SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £31.50 3 COURSES £37.50

Today's Soup

With home-baked bread

Chickpea Crusted Cauliflower (Vegan)

Tamarind chutney, cucumber
raita & lemon rocket

Donegal Fish Cake

Dill and lime aioli, smoked
tomato tapenade, pickle

Shipquay Boxty

Clonakilty black pudding,
pancetta, caramelised onion &
poached egg

Chicken and Bacon Roulade

Smoked applewood & chorizo
stuffed, basil cream, kale crisp

Irish Chicken Supreme

Leek & pancetta stuffed, colcannon mash,
butternut squash purée, wild mushroom & thyme cream

Armagh Pork Fillet Roulade

Wild mushroom duxelles stuffed,
sautéed mint potatoes, Irish Whiskey
cream, asparagus

Greencastle Catch of the Day

(Supp may apply)

Ask Server

Fish & Chips

Beer battered market fish pea purée,
tartare sauce & fat chips

10oz Prime Irish Hereford Sirloin Steak (+ £8 Supp)

Choice of Béarnaise, blue cheese
or peppercorn sauce

Butternut Squash & Chickpea Curry (Vegan)

Wild rice & home-made chapati bread

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

Chocolate Brownie

Salted caramel ice cream,
hazelnut crumb

Berry & White Chocolate Pavlova

Banana Sticky Toffee Pudding
(Vegan available)
Vanilla bean ice cream

Artisan Ice Creams

Cheese Board + £6
Selection of Dart Mountain (Co. Derry) cheese with
wafers, fruit & homemade chutney

