
SHIPQUAY

RESTAURANT

PRE-THEATRE

2 Course £22 3 Course £25



Soup of the Day

Superfood Salad (Vegan)

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

Minted Pea & Pancetta Risotto

Basil Oil

Shipquay Boxty

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

Sesame Salmon

Crispy vegetables, honey-chilli dressing

SIDES

Seasonal Salad & House Dressing

Fat Chips

Onion Rings

Sweet potato fries

Buttered Mash

Glazed seasonal Vegetables

Irish Chicken Supreme

Leek, smoked cheddar and pancetta farce stuffing, fondant potato and pancetta and leek cream

Shipquay Gourmet Beef Burger

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

Pork Fillet Roulade

Prosciutto-wrapped Armagh pork fillet stuffed with Clonakilty black pudding & apple. Cauliflower dauphinoise, sauté kale, apple puree & a port jus

Fresh Donegal Cod

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

Hoisin No-Duck Crepe (Vegan available)

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

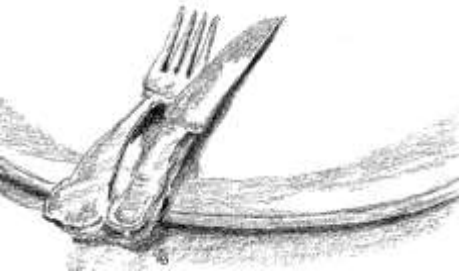
Sirloin Steak (10oz) (£6 Supp)

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

Pan-fried Greencastle Hake (£2 Supp)

garlic potato stack, braised bok choy with an aromatic Thai cream





DESSERTS

Banana Sticky Toffee Pudding

(Vegan option available)

Served with vanilla bean ice cream

Cheesecake of the Day

Pavlova

Homemade pavlova with blackberry,
passionfruit & pomegranate

Artisan Ice Cream



Single Cheese Board (£3 Supp)

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

