

SHIPQUAY

RESTAURANT

A LA CARTE

Soup of the Day £7

FRESH AND FEELGOOD

Superfood Salad (*Vegan*) £8
Quinoa, avocado, pomegranate, goji berries,
toasted sunflower & pumpkin seeds

Falafel (*Vegan*) £7.50
Smoked tahini sauce, spinach & walnut pesto

Sesame Feta Salad £9
Garden pea salad, broadbean, pea shoots & artichoke purée

SHIPQUAY SEAFOOD
STARTERS

Pan Seared Irish Scallops £12
Apple purée, Clonakilty black pudding
crumb & pancetta

Tempura Donegal Seafood Fritters £8
Pickled slaw & lime aoili

CHEF’S CLASSICS

Slow Cooked Beef Cheek £9.50
Grilled pear, pomme purée & port jus

Shipquay Boxty £9
Clonakilty black pudding, pancetta,
caramelised onion & poached egg

Armagh Pork Belly £9
Celeriac & apple remoulade, apple jam purée



SUPPLIERS

Beef – Irish Hereford • Dairy – Abernethy Handcrafted Butter
Pork & Bacon – Mc Atamneys & Co. • Ice Cream – Glenown Farm
Seafood – Donegal Prime Fish • Cheese – Dart Mountain

Food allergens information - please ask a member of staff

**IRISH HEREFORD
PRIME BEEF STEAKS**

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

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

Fillet (8oz) £31

Sirloin (10oz) £27

Surf & Turf your Steak + £8

Clonakilty black pudding, scallop & tempura
seafood fritter

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

FROM THE FARM

Supreme of Irish Chicken £19.50

Creamed spinach & pancetta stuffing, sautéed baby suede, leek & potato
Chicken thigh bon bon & butternut squash cream

Trio of Slaney Valley Lamb £23.50

Lamb rump, lamb cutlet & lamb shank croquette
Goats cheese curd, saag aloo potato, pea & mint purée

Armagh Pork Fillet Roulade £19.50

Prosciutto wrapped, Clonakilty black pudding & apple stuffing,
cauliflower dauphinoise, sautéed kale, apple purée & port jus

Shipquay Gourmet Burger £16.50

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

FROM THE SEA

Fish & Chips £18

Beer battered Donegal cod, pea purée, tartare sauce & fat chips

Donegal Monkfish £25

Sautéed chorizo potato, samphire, grilled courgette
lemon pesto cream

Pan Fried Irish Sea Bass £23

Sautéed purple potatoes, sorrel cream, red cabbage crisp



VEGETARIAN

Grilled Carraig Ban Goats Cheese £17

Grilled courgette, artichoke, rocket &
candied walnut salad, poached pear

Hoisin No Duck Crepe (Vegan) £18

Hoisin jackfruit crepe, ginger & spring onion, pickled salad & plum glaze

Beetroot & Red Onion Tarte Tatin (Vegan) £17

Peppery salad & lemon oil

SIDES £4.50

Seasonal salad & house dressing • Fat chips • Onion rings
Sweet potato fries • Buttered mash • Vegetables

