

SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 Courses £27.50 3 Courses £32.50

Today's Soup

Superfood Salad (Vegan)

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

Tempura Donegal

Seafood Fritters

Pickled slaw & lime aioli

Sesame Feta Salad

Garden pea salad, broadbean, pea shoots & artichoke purée

Shipquay Boxty

Clonakilty black pudding, pancetta, caramelised onion & poached egg

Supreme of Irish Chicken

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

Armagh Pork Fillet Roulade

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

Pan Fried Irish Sea Bass (+ £6 Supp)

Sautéed purple potatoes, sorrel cream, red cabbage crisp

Fish & Chips

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

10oz Prime Irish Hereford Sirloin Steak (+ £7 Supp)

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

Beetroot & Red Onion Tarte Tatin (Vegan)

Peppery salad & lemon oil

SIDES

All main courses come with a choice of the following:

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



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DESSERTS

Shipquay Torte

Dark chocolate torte, shortcrust base,
fresh cream & berries

Cheesecake of the Day

Banana Sticky Toffee Pudding

Vanilla bean ice cream
(*Vegan available*)

Artisan Ice Creams

Cheese Board + £3

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



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