

SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £28.50 3 COURSES £34

Today's Soup

Tempura Cauliflower (Vegan)

Aubergine hummus & pickled salad

Donegal Seafood Fritters

Pickled slaw & lime aioli

Wild Mushroom Pâté

Toasted olive bread & rocket salad

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

Roasted apple, potato, shallots,
black pudding, artichoke crisps,
apple jam & rosemary jus

Lemon Peppered Donegal Salmon

(+ £6 Supp)

Sautéed broadbean, artichoke & pancetta,
lemon prawns & basil emulsion

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 • Vegetables



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DESSERTS

Chocolate Brownie

Vanilla bean ice cream &
hazelnut crumb

Cheesecake of the Day

Banana Sticky Toffee Pudding (Vegan available)

Vanilla bean ice cream

Artisan Ice Creams

Cheese Board + £3

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



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