SHIPQUAY

RESTAURANT

A LA CARTE

FRESH AND FEELGOOD

Superfood Salad (Vegan) £8.90

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

Crispy Homemade Falafel (Vegan) £9.90

Beetroot hummus and apple jam

SHIPQUAY SEAFOOD STARTERS

Sautéed Lemon Prawns £11.40

Roasted cauliflower purée, herb oil, apple & black pudding crumb

Ravioli di Mare £10.40

Donegal seafood ravioli, caper butter, basil pesto & Parmesan crisp

CHEF'S CLASSICS

Sticky Armagh Pork Belly £10.90

Roasted cauliflower purée & mango salsa

Smoked Ricotta Arancini £9.90

Tomato concassé & lime rocket

Chicken and Bacon Roulade £10.90

Smoked applewood & chorizo stuffed, basil cream, kale crisp

Shipquay Boxty £9.90

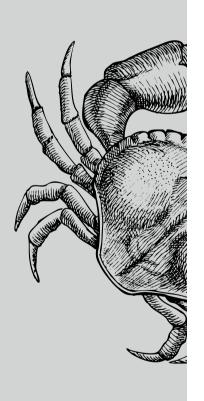
Clonakilty black pudding, pancetta, caramelised onion & poached egg



SUPPLIERS

Beef - Irish Hereford - Dairy - Glenilen Farm
 Pork & Bacon - Mc Atamney's & 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 and characteristic taste and tenderness.

Its renowned flavour has also made it a favourite among chefs and diners alike.

Fillet (8oz) £34.50

Sirloin (10oz) £31.50

Ribeye (10oz) £33.50

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

FROM THE FARM

Irish Chicken Supreme £24.40

Stuffed with ricotta, lemon & garlic spinach, homemade potato gnocchi, caper butter asparagus & red pepper emulsion

Armagh Pork Fillet Roulade £24.40

Leek & apple stuffed, black pudding potato, spinach & wild mushroom cream

Shipquay Gourmet Burger £18.90

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

FROM THE SEA

Fish & Chips £19.50

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

Greencastle Catch of the Day

Ask server

Pan Seared Irish Sea Bass £27.50

Spinach aloo tikki, fragrant moilee sauce, pickled onion, seasonal garden vegetables

VEGETARIAN

Grilled Carraig Ban Goat's Cheese Salad £21.40

Roasted figs, beetroot & carrot ribbons, beetroot purée, candied pistachios & herb croutons

Butternut Squash & Chickpea Curry (Vegan) £19.50

Wild rice & home-made chapati

Spiced Aubergine & Dal Bharta (Vegan) £19.50

Crisp onion bhaji, pakora, seasonal roasted vegetables, pickle & spiced apple jam

SIDES £ 4.90

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



