
SHIPQUAY

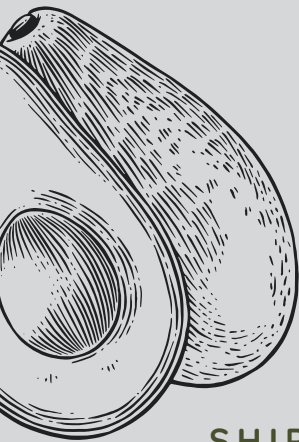
RESTAURANT

PRE THEATRE MENU

2 COURSES £30.50 3 COURSES £37.50

TODAY'S SOUP

With home-baked bread



SHIPQUAY BOXTY

Clonakilty black pudding,
pancetta, caramelised onion &
poached egg

RAVIOLI DI MARE

Seafood ravioli, caper butter,
basil pesto & Parmesan crisp

STICKY ARMAGH PORK BELLY

Roasted cauliflower purée
& mango salsa

CRISPY HOMEMADE FALAFEL (VEGAN)

Beetroot hummus and apple jam

IRISH CHICKEN SUPREME

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

ARMAGH PORK FILLET ROULADE

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

GREENCASTLE CATCH OF THE DAY (ASK SERVER, SUPP MAY APPLY)

CARRAIG BAN GOAT'S CHEESE SALAD

Roasted fig, beetroot & carrot ribbons, beetroot
purée, candied pistachios & herb crouton

100Z HEREFORD SIRLOIN STEAK (+ £8 SUPP)

With hand cut chips & choice of Béarnaise, blue
cheese, wild mushroom or peppercorn sauce



SIDES £4.90

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

SHIPQUAY

RESTAURANT

PRE THEATRE DESSERTS

CHOCOLATE BROWNIE

Salted caramel ice cream,
hazelnut crumb

BERRY & WHITE CHOCOLATE PAVLOVA

BANANA STICKY TOFFEE PUDDING (VEGAN AVAILABLE)

Vanilla bean ice cream

ARTISAN ICE CREAMS

CHEESE BOARD + £6

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

