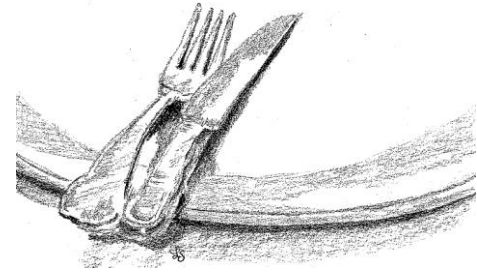

SHIPQUAY

RESTAURANT

A LA CARTE



Soup of the Day £6

FRESH AND FEEL-GOOD

Superfood Salad £7

(Vegan)

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

Ham Croquettes £7

Panko-breaded ham hock with a
tomato-chilli jam

Brie & Cranberry Tart £7

Filo tartlet, brie with cranberry jam & rocket

Falafel Fritters £7

(Vegan)

Smoked tahini sauce with a spinach,
kale & walnut pesto

SHIPQUAY SEAFOOD STARTERS

Sesame Salmon £8

Crispy vegetables, honey-chilli
dressing

Donegal Seafood Risotto £9

Fresh crab & prawn risotto, parsley &
lemon oil

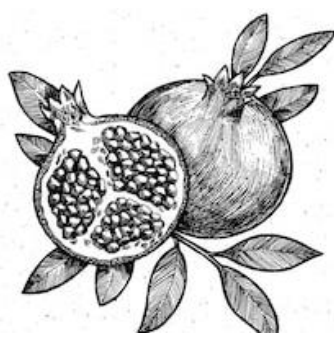
CHEF'S CLASSICS

Shipquay Boxty £7

Homemade chive and spring onion
boxty, Clonakilty black pudding,
pancetta, caramelised onion &
poached egg

Slow Cooked Beef Cheeks £7

Grilled pear, pomme puree & port jus



IRISH HEREFORD PRIME BEEF STEAKS

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

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

Fillet (8oz) £27

Sirloin (10oz) £24

Surf & Turf your Steak (+ £7)

Beef Cheek, black pudding, Monkfish
tail tempura & prawn fritter

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

FROM THE FARM

Chicken Supreme £17

Spinach and parmesan-stuffed Irish chicken
supreme, pancetta & leak mash, wild
mushroom & tarragon cream

Panfried Fermanagh Duck Breast £20

Homemade potato cake, confit duck bon
bon, sauté chervil and spinach & black
cherry jus

Pork Fillet Roulade £17

Prosciutto-wrapped Armagh pork fillet,
stuffed with Clonakilty black pudding &
apple. Cauliflower dauphinoise, sauté kale,
apple puree & a port jus

Shipquay Gourmet Beef Burger £14

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

FROM THE SEA

Donegal Salmon £17

Lemon-baked salmon, pommes anna,
samphire & dill cream

Fish & Chips £16

Fresh Donegal Cod, pea & mint puree
& tartare sauce

Tempura Scampi & Monkfish £21

Donegal crab cake, red chard, homemade
orange glaze, sriracha sauce, lime aioli & a
carrot crisp

VEGETARIAN

Hoisin No-Duck Crepe £14

(Vegan available)

Hoisin jackfruit, ginger and spring onion, plum
glaze & Vietnamese-style pickled salad

Chickpea & Black-Eyed Bean Curry £14

(Vegan)

With wild rice & homemade chapati

Sides £4

Seasonal salad & house dressing Baby boiled potatoes in minted butter
Fat chips Onion rings
Sweet potato fries Buttered mash Glazed Seasonal Vegetables

