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# SHIPQUAY

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RESTAURANT

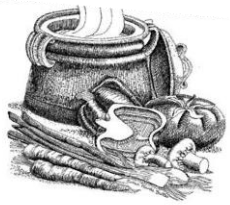
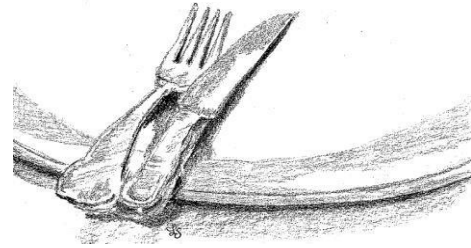
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## PRE-THEATRE

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2 Course £22 3 Course £25

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### Soup of the Day

#### Superfood Salad (Vegan)

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

#### Ham Croquettes

Panko-breaded ham hock with a tomato-chilli jam

#### Shipquay Boxty

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

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### SIDES

Seasonal Salad & House  
Dressing

Fat Chips

Onion Rings

Sweet potato fries

Buttered Mash

Glazed seasonal  
Vegetables

### Chicken Supreme

Spinach & parmesan-stuffed Irish chicken  
supreme, pancetta, leek mash, wild  
mushroom, tarragon cream & spinach oil

### Fresh Donegal Cod

Marinated fresh Donegal cod, deep-  
fried and served with minted pea puree  
& tartare sauce

### Shipquay Gourmet Beef Burger

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

### Chickpea & Black-Eyed Bean Curry (Vegan)

With wild rice & homemade chapati

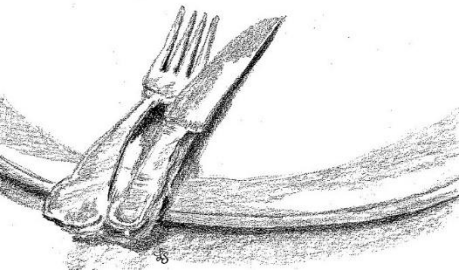
### Pork Fillet Roulade

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

### Fillet Steak (8oz) (£7 Supp)

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





## DESSERTS

### **Banana Sticky Toffee Pudding**

*(Vegan option available)*

Served with vanilla bean ice cream

### **Cheesecake of the Day**

#### **Autumn Mess**

Caramelised Bramley apple, crushed meringue,  
fresh cream & caramel sauce

#### **Artisan Ice Cream**

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#### **Cheese Board (£3 Supp)**

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

