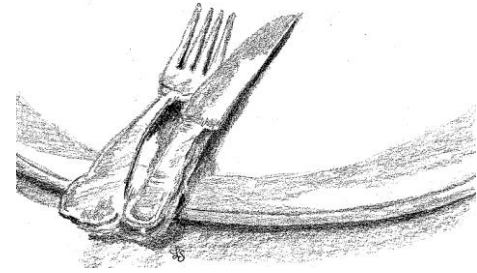

SHIPQUAY

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

Warm Asian Duck Salad £8

Fermanagh duck breasts, pak choi, stir fry
vegetables & ginger, sweet hoisin dressing

Goats Cheese Tartlet £7

Baked Fivemiletown goat's cheese, cranberry relish & rocket

Quinoa & Black Bean Falafel £7

(Vegan)

Smoked tahini sauce with spinach,
kale and walnut pesto

SHIPQUAY SEAFOOD STARTERS

Pan Fried Scallops £8

Pickled beetroot & celeriac slaw

Sesame Crusted Donegal Salmon £7

Crispy vegetable stir fry,
honey chilli dressing

CHEF'S CLASSICS

Apple & Black Pudding Croquettes £7

Spiced apple jelly jam

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 & characteristic
taste & tenderness*

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

Fillet (8oz) £25

Sirloin (10oz) £23

Surf & Turf your Steak + £7

Beef Cheek, black pudding, scallop & prawn
fritter

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

FROM THE FARM

Chicken Supreme £16

Pancetta & leek stuffed Irish chicken
supreme, sweet potato rostí, red pepper
cream & crispy leeks

Pan Seared Fermanagh Duck Breast £17

Celeriac & orange salad, kohlrabi purée &
caraway, orange reduction

Trio of Armagh Pork £16

Pan fried pork fillet, pork & chestnut pie,
black pudding croquette.

With bubble & squeak & wholegrain
mustard cream

Shipquay Gourmet Beef Burger £12

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

FROM THE SEA

Fish & Chips £16

Fresh Donegal Cod, pea & mint puree, tartare
sauce

Greencastle Monkfish £18

Lightly curried monkfish, spinach potatoes,
peach fritters & mango coulis

Pan-fried Donegal Seabass £17

Courgette & sweet potato purée, prawn &
caper risotto, lemongrass infused oil

VEGETARIAN

Roasted Vegetable Tarte Tatin £14

Sweet potato, beetroot, cherry tomatoes,
spinach, balsamic glaze & rocket

**Coconut Mango & Roast Vegetable Stew £14
(Vegan)**

Duo of cauliflower & wild rice, homemade
chapati

Sides £3

Seasonal salad & house dressing

Roasted rosemary & garlic baby boiled

Fat chips

Onion rings

Sweet potato fries

Buttered mash

Roasted Vegetables

