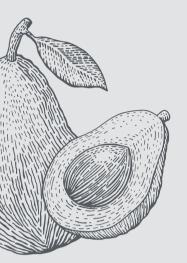


RESTAURANT

A LA CARTE



Soup of the Day £6

FRESH AND FEELGOOD

Superfood Salad (Vegan) £7

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

Falafel (Vegan) £7

Smoked tahini sauce, spinach & walnut pesto

Grilled Carraig Ban Goats Cheese £9

Rocket & candied walnut salad, poached pear

SHIPQUAY SEAFOOD STARTERS

Pan Seared Irish Scallops £11

Mussel butter emulsion, leak & spinach purée

Tempura Donegal Seafood Fritters £8

Pickled slaw & lime aoili

CHEF'S CLASSICS

Slow Cooked Beef Cheek £9

Grilled pear, pomme purée & port jus

Shipquay Boxty £9

Clonakilty black pudding, pancetta, caramelised onion & poached egg

Butternut Squash Risotto

Beetroot crisp & chilli oil



SUPPLIERS

Beef - Irish Hereford • Dairy - Abernethy Handcrafted Butter Pork & Bacon - Mc Atamneys & Co. • Ice Cream - Glenown Farm Seafood - Donegal Prime Fish • Cheese - Dart Mountain

IRISH HEREFORD PRIME BEEF STEAKS

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

Its renowned flavour and tenderness has also made it a favourite among chefs & diners alike Fillet (8oz) £31

Sirloin (10oz) £27

Surf & Turf your Steak + £8

Clonakilty black pudding, scallop & tempura seafood fritter

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

FROM THE FARM

Supreme of Irish Chicken £19

Ricotta & wild mushroom stuffing, potato pave, brandy tarragon cream

Silver Hill Duck Breast £23

Confit duck leg & black pudding croquette, beetroot & plum purée, cauliflower mornay & rainbow veg

Armagh Pork Fillet £19

Pulled pork pie, pickled red cabbage, pancetta & blackberry jus

Shipquay Gourmet Burger £16

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

FROM THE SEA

Fish & Chips £17

Fresh Donegal cod, pea & mint puree, tartare sauce

Donegal Monkfish £25

Sauté chorizo potato, samphire, grilled corguette, lemon pesto cream

Herb Crusted Donegal Hake £22

Butterbean, artichoke & prosciutto stew, smoked seafood bon bon, spinach purée

VEGETARIAN

Grilled Halloumi £16

Roasted red peppers, sweet potatoes, tomato basil & balsamic dressing

Hoisin No Duck Crepe (Vegan) £16

Hoisin jackfruit crepe, ginger & spring onion, pickled salad & plum glaze

Beetroot & Red Onion Tarte Tatin (Vegan) £15

Peppery salad & lemon oil

SIDES £4

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

