

SHIPQUAY

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

Food allergens information - please ask a member of staff

**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 corquette,
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

