

SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £25 3 COURSES £29

Today's Soup

Superfood Salad (*Vegan*)

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

Tempura Donegal

Seafood Fritters

Pickled slaw & lime aioli

Butternut Squash Risotto

Beetroot crisp & chilli oil

Shipquay Boxty

Clonakilty black pudding, pancetta, caramelised onion & poached egg

Supreme of Irish Chicken

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

Armagh Pork Fillet

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

Herb Crusted Donegal Hake (+ £6 Supp)

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

Fresh Donegal Cod

Battered cod, pea & mint puree, tartare sauce

10oz Prime Irish Hereford Sirloin

Steak (+ £7 Supp)

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

Beetroot & Red Onion Tarte Tatin (*Vegan*)

Peppery salad & lemon oil

SIDES

All main courses come with a choice of the following:

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



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DESSERTS

Chocolate Brownie

Vanilla bean ice cream &
hazelnut crumb

Cheesecake of the Day

Apple & Blackberry Crumble

Crème Anglaise & fresh
cream

Artisan Ice Creams

Cheese Board + £3

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



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