

LOCK & QUAY



Small Plates

Mozzarella Sticks (£4.50)

In a tortilla chip batter
Served with rocket & a tomato, garlic & basil sauce

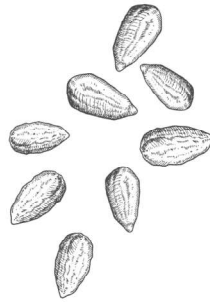
Homemade Vegetable Samosas (£5.00)

Served with Minted Yoghurt

Clonakilty Black Pudding Croquettes (£4.50)

Served with Homemade Chilli Ketchup

Parmesan & Chorizo Fries (£4.50)



BBQ Glazed Pork Ribs (£5.00)

Buffalo Chicken (£5.00)

Tender chicken pieces tossed in hot sauce served with a blue cheese dip

Quesadilla (£3.50)

Grilled flour tortilla with cheese, chilli, tomato & onion served with garlic aioli

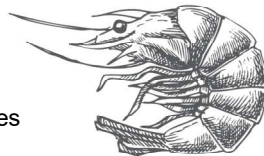
Honey & Marmalade Glazed Pork Belly (£5.00)

Served with savory wild rice

Boards to Share

Cheese Board (£10.00)

A selection of three Dart Mountain cheeses with wafers, fruit & homemade chutney



Half 'N' Half Charcuterie Board (£11.00)

A selection of three mountain cheeses & charcuterie, including wafers, fruit and chutney.

Larger Plates

Cajun Chicken (£12.00)

blackened chicken served with wild mushroom linguini & parmesan

Shipquay Gourmet Beef Burger (£12.00)

Irish Hereford Prime Beef Burger, homemade bacon jam, Shallot ring, smoked Applewood cheddar & pail of chips

Shipquay Wrap (£9.00)

Cajun chicken tortilla, mixed leaves, smoked Applewood cheese
Served with sweet potato fries

Venison & Red Wine Casserole (£9.50)

Creamed potatoes, crispy kale

Hoisin Duck Crepe (£10.00)

Fermanagh duck breast, hoisin, sugar & spring onions in a homemade crepe

Duo of Donegal Haddock (£9.00)

Beer battered smoked haddock and haddock Jenga chips, tartar sauce

Black-Eyed Bean Burger (£8.00)

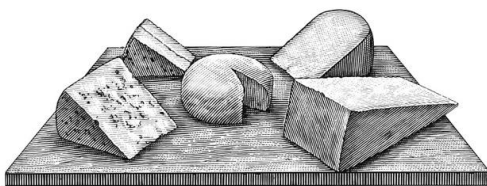
(Vegan on Request)

Tomato relish, lettuce and tomato served with chunky chips

Tomato & Edamame Bean Tagliatelle (£7.00)

(Vegan)

Homemade pasta in a rich tomato sauce, toasted basil sourdough



Sides (£3.00)

- Seasonal Salad
- Fat Chips
- Sweet Potato Fries
- Onion Rings
- Patatas Bravas