
SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £21 3 COURSES £24



Today's Soup

Superfood Salad

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

Smoked Fermanagh Duck Salad

Scallions, pink grapefruit,
parmesan & balsamic glaze

Goats Cheese Arancini

With homemade tomato chutney

Slow Cooked Beef Cheeks

Grilled pear, pomme puree
& port jus

Pan-Fried Irish Chicken Supreme

Morel, braised leeks & sherry cream

Irish Lamb Shank

Slow cooked Irish lamb shank, caramelised
onion mash, peas, pancetta & lamb jus

Donegal Salmon + £3

With seafood medley & langoustine bisque

Fresh Donegal Cod

Battered cod, pea & mint puree, tartare sauce

Irish Angus Fillet Steak (8oz) + £5

Served with choice of Béarnaise,
blue cheese or peppercorn sauce

Shipquay Gourmet Beef Burger

Irish Angus beef burger,
homemade bacon jam, shallot ring,
smoked Applewood cheddar

Tea Infused Chickpea & Butternut Squash Curry

Served with cumin potato, spinach
bread, pea & sweetcorn pilaf

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 root vegetables



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DESSERTS

Bread & Butter Pudding

Toasted nuts & vanilla ice cream

Eton Mess

Granola, marshmallow, meringue,
berries & honeycomb

Chocolate Brownie

Vanilla bean ice cream
& hazelnut crumbs

Mascarpone & Bailey's Choux

Choux pastry sprinkled with
pistachio praline & drizzled with
white chocolate & raspberries

Cheesecake of the Day

Affogato

Milk mousse, vanilla ice cream
with a shot of espresso, honeycomb
& toasted nuts

Artisan Ice Creams

Cheese Board + £3

Served with wafers, fruit &
homemade chutney

