
SHIPQUAY

RESTAURANT

PRE THEATRE

2 COURSE £20 3 COURSE £23

Soup of the Day

Superfood Salad
(Vegan)

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

Slow Cooked Beef Cheeks

Grilled pear, pomme puree & port jus

Warm Asian Duck Salad

Fermanagh duck breasts, pak choi, stir fry
vegetables & ginger, honey chilli dressing

Apple & Black Pudding Croquettes

Spiced apple jelly jam

Pan Fried Irish Chicken Supreme

Chicken breast with slow cooked chicken leg,
wild mushroom, tarragon cream

Fresh Donegal Cod

Marinated fresh Donegal Cod deep fried
served with a minted pea pure & tartare sauce

Coconut Mango & Roasted Vegetable Stew
(Vegan)

Cauliflower & wild rice with homemade
chapati

Armagh Pork Fillet

Lightly breaded. Spiced potatoes, cabbage,
bacon & an apple jelly jam

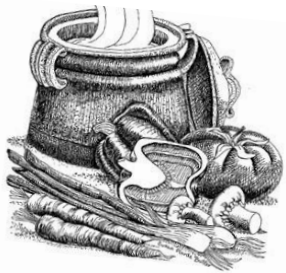
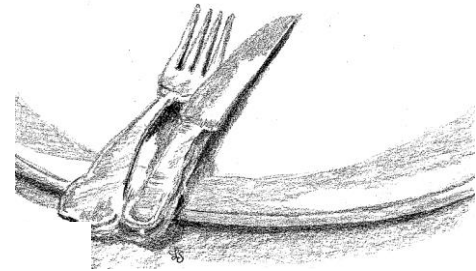
Fillet (8oz) (£5 supp)

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

SIDES

Seasonal salad & house dressing • Fat Chips • Onion Rings

Sweet potato fries • Buttered Mash • Roasted Root Vegetables



DESSERTS

Lemon Meringue Tartlet *(Vegan)*

Chocolate Brownie

Hazelnut crumb, pistachio praline, raspberry coulis
& vanilla bean ice cream

Cheesecake of the Day

Artisan Ice Cream

Cheese Board + £3

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

