
SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £21 3 COURSES £24

Soup of the Day

Superfood Salad

(Vegan)

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

Wild Mushroom Gratin

Crusty sourdough

Smoked Donegal Haddock Cake

Slow cooked fennel seed & tomato relish

Slow Cooked Beef Cheek

Grilled pear, pomme puree & port jus

Prosciutto Irish Chicken Supreme

Leek & parmesan potato,
roasted bell pepper cream

Fresh Donegal Cod

Pea & mint puree, tartare sauce

Irish Lamb Shank

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

Shipquay Gourmet Burger

Irish Hereford prime beef burger,
homemade bacon jam, shallot ring,
smoked Dart cheddar

Sweet Potato & Butternut Squash Jalfrezi

(Vegan)

Spinach, wild rice & homemade chapatti

Irish Hereford Fillet Steak (8oz) + £5

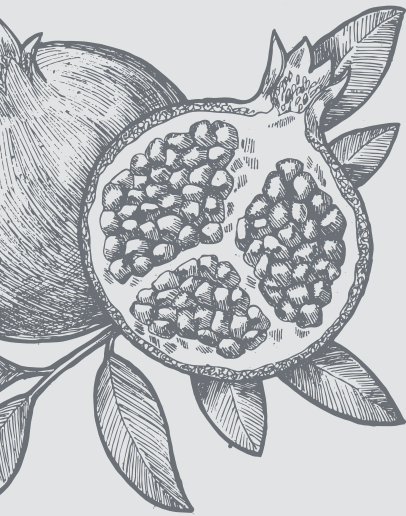
Served with choice of Bearnaise,
blue cheese or peppercorn sauce

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

Food allergens information - please ask a member of staff





DESSERTS

Apple & Blackberry Pavlova

Homemade meringue stack
with apple & blackberry compote,
toffee sauce

Chocolate Brownie

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

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 + £5

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



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