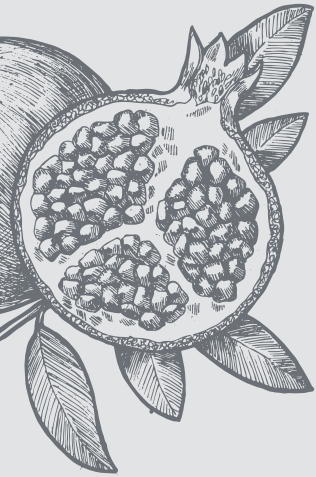

SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £21 3 COURSES £24



Soup of the Day

Superfood Salad

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

Goats Cheese & Beetroot Salad

Rocket, candied nuts, balsamic glaze, sundried tomatoes

Slow Cooked Beef Cheeks

Grilled pear, pomme puree & port jus

Pistachio & Chicken Terrine

Toasted sourdough, pickled veg, pear jam, port glaze

Pan Fried Irish Chicken Supreme

Lightly spiced black eyed bean stew, crispy spring onion

Irish Lamb Shank

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

Shipquay Gourmet Beef Burger

Irish Hereford prime beef burger, homemade bacon jam, shallot ring, smoked Applewood cheddar, served with a pail of chips

Irish Pork Fillet

Creamy cabbage, bacon, black pudding scotch egg, crispy pork belly, caramelised apple, cider jus

Black Eyed Bean & Spinach Stew

Served with wild rice & homemade bread

Fresh Donegal Cod

Pea & mint puree, tartare sauce

Irish Hereford Fillet Steak (8oz) + £5

Served with choice of Béarnaise, 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 • Winter steamed greens



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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

