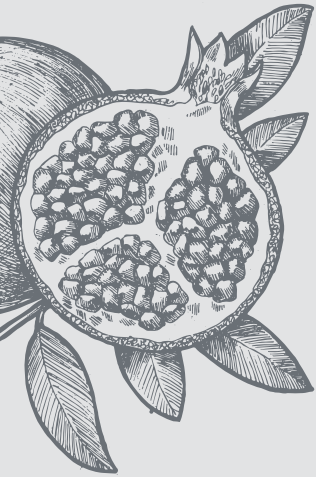

SHIPQUAY

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

Grilled Goats Cheese

Dressed rocket with chunky beetroot & red onion chutney

Slow Cooked Beef Cheeks

Grilled pear, pomme puree & port jus

Pistachio & Chicken Terrine

Toasted sourdough, pickled veg, pear jam, port glaze

Roasted Irish Chicken Supreme

Stuffed with spinach & sunblushed tomato, basil cream, dauphinoise potato & crispy spring onion

Irish Lamb Shank

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

Pan-fried Rainbow Trout

Smoked seafood & kale parcel, sauté capers, black cabbage, almond butter & tomato emulsion

Shipquay Gourmet Beef Burger

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

Grilled Halloumi

Roasted red peppers, sweet potatoes, tomato basil & balsamic dressing

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 • Roasted vegetables





DESSERTS

Summer Berries Pavlova

Homemade meringue stack
with fresh berries, raspberry coulis
& melted marshmallow

Shipquay Chocolate Tart

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

