

SHIPQUAY

RESTAURANT

A LA CARTE

Soup of the Day £6

FRESH AND FEELGOOD

Superfood Salad £7

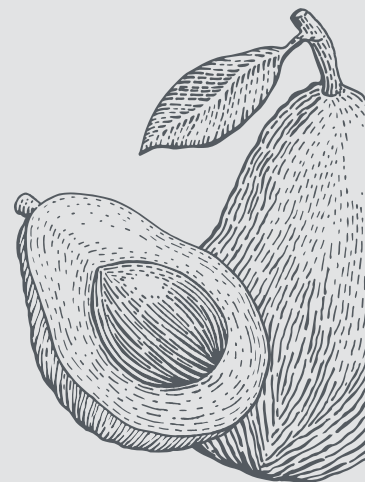
Quinoa, avocado, pomegranate, goji berries,
toasted sunflower & pumpkin seeds

Warm Asian Duck Salad £8

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

Grilled Carraig Ban Goats Cheese Salad £7

Walnut praline & spiced pear



SHIPQUAY SEAFOOD STARTERS

Pan Fried Scallops £9

Smoked pancetta broth, crispy sourdough

Donegal Smoked Salmon Roulade £8

Creamed cheese, prawn
& spring onion

CHEF'S CLASSICS

Chicken Liver & Madeira Pate £8

Cumberland sauce, toasted sourdough

Clonakilty Black Pudding Fritters £7

Stuffed with mozzarella, whiskey beer
caramelised onions

Slow Cooked Beef Cheeks £8

Grilled pear, pomme puree & port jus



SUPPLIERS

Beef – Irish Hereford • Dairy – Abernethy Handcrafted Butter
Pork & Bacon – Mc Atamneys • Seafood – Donegal Prime Fish • Ice Cream – Glenown Farm
Fresh fruit & vegetables – Season Harvest • Cheese – Dart Mountain

Food allergens information - please ask a member of staff

IRISH HEREFORD PRIME BEEF STEAKS

*Hereford beef is defined by its
finely grained marbling & characteristic
taste & tenderness*

*Its renowned flavour and tenderness
has also made it a favourite among
chefs & diners alike*

Fillet (8oz) £25

Sirloin (10oz) £23

Surf & Turf your Steak + £5

Black pudding, scallop & prawn fritter

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

FROM THE FARM

Roasted Supreme of Irish Chicken £16

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

Pan Fried Irish Pork Fillet £18

Pickled red cabbage, honey roasted pork belly,
black pudding parcel & honey jus

Irish Lamb Shank £18

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

Pan-fried Fillet of Fermanagh Duck £18

Served with smoked duck & leek pie, fondant
potato, crispy kale & cranberry orange jus

Duo of Slaney Valley Lamb £22

Lamb tomahawks & spiced lamb shoulder,
served with a saag aloo fritter, minted goats curd,
pea puree & a rosemary jus

Shipquay Gourmet Beef Burger £14

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

FROM THE SEA

Fish & Chips £16

Fresh Donegal cod,
pea & mint puree, tartare sauce

**Citrus & Basil Marinated
Greencastle Hake £22**

Donegal crab, sundried tomato,
mushroom tagliatelle & basil-garlic bread

Rainbow Trout £20

Pan-fried fillet of rainbow trout, smoked seafood
& kale parcel, sauté capers, black cabbage
with an almond butter & tomato emulsion

VEGETARIAN

Grilled Halloumi £14

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

Sweet Potato & Butternut Squash Jalfrezi £12

Spinach, wild rice & homemade chapatti

SIDES £3

Seasonal salad & house dressing • Fat chips
Onion rings • Sweet potato fries
Buttered mash • Winter steamed vegetables

