
SHIPQUAY

RESTAURANT

A LA CARTE

Soup of the Day £7.50

With home baked bread

FRESH AND FEELGOOD

Superfood Salad (*Vegan*) £8

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

Tempura Cauliflower (*Vegan*) £8

Aubergine hummus & pickled salad

SHIPQUAY SEAFOOD STARTERS

Pan Seared Irish Scallops £13

Artichoke purée, minted garden peas, artichoke crisp

Crispy Donegal Seafood Fritters £9

Pickled slaw & lime aioli

CHEF'S CLASSICS

Pork Shoulder Spring Roll £9

Apple & fennel slaw, apple jam

Grilled Halloumi £9.50

Roasted sundried tomato, red pepper, sweet potato, hot honey glaze

Colcannon Stuffed Irish Chicken Thigh £9.50

Leek & tarragon cream, kale crisp

Shipquay Boxy £9

Clonakilty black pudding, pancetta, caramelised

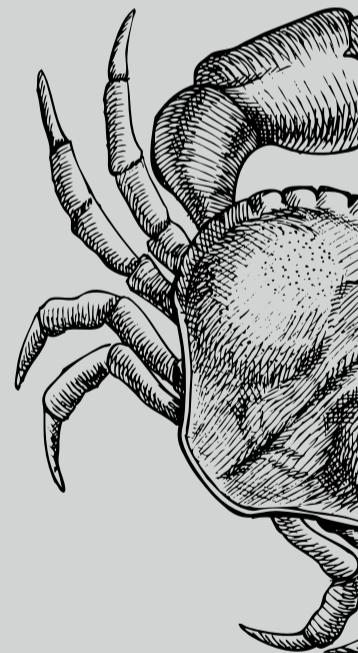
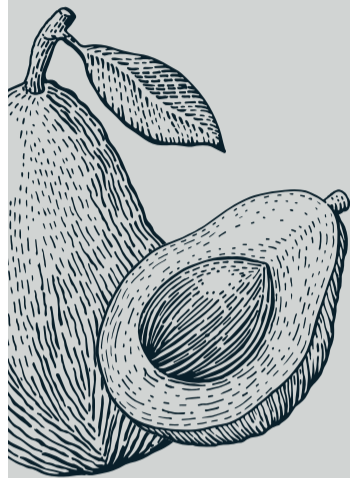
onion & poached egg



SUPPLIERS

Beef – Irish Hereford • Dairy – Glenilen Farm
Pork & Bacon – Mc Atamneys & Co. • Ice Cream – Glenown Farm
Seafood – Donegal Prime Fish • 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 and characteristic taste and tenderness.

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

Fillet (8oz) £31

Sirloin (10oz) £27

Surf & Turf your Steak + £8

Crispy pork belly, scallop
& crispy seafood fritter

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

FROM THE FARM

Irish Chicken Supreme £21.50

Wild mushroom & pancetta stuffed
potatoes pavé, sorrel cream, rainbow carrots

Trio Of Slaney Valley Lamb £26

Lamb rump, lamb cutlet & lamb shank bon bon.
Beetroot purée, goats cheese curd & minted potatoes

Armagh Pork Fillet £23.50

Pan seared Irish Scallops, sautéed black pudding potatoes,
pickled fennel, apple cider cream

Shipquay Gourmet Burger £17.50

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

FROM THE SEA

Fish & Chips £18.50

Beer battered Donegal cod, pea purée, tartare sauce & fat chips

Oven Baked Donegal Monkfish £25

Sautéed pancetta potatoes, lemon grilled fennel, prosecco tarragon sauce

Irish Sea Bass £25

Crushed lemon new potatoes, broccolini, caper & tomato salsa, curried aioli

VEGETARIAN

Grilled Carraig Ban Goat's Cheese £19

Grilled courgette, artichoke, rocket &
candied walnut salad, poached pear

Wild Mushroom Tart (Vegan available) £19

Caramelized onion, Camembert cheese, rocket salad & lemon truffle oil

Falafel Fritters (Vegan) £18.50

Chickpea hummus, aubergine hummus & green pea hummus, grilled
courgette, red pepper relish & lavaş puff bread

SIDES £4.50

Seasonal salad & house dressing • Fat chips • Onion rings
Sweet potato fries • Buttered mash • Vegetables



SHIPQUAYHOTEL.COM

