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# SHIPQUAY

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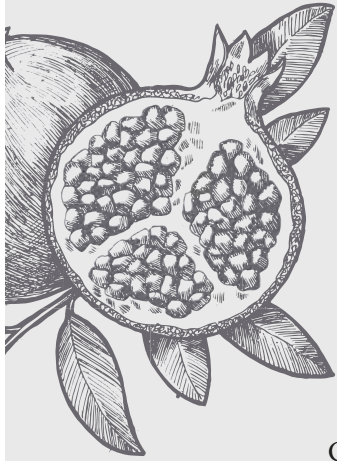
RESTAURANT

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## PRE THEATRE MENU

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2 COURSES £29.50 3 COURSES £35



### Today's Soup

With home baked bread

### Tempura Cauliflower (Vegan)

Aubergine hummus & pickled salad

### Crispy Donegal Seafood Fritters

Pickled slaw & lime aioli

### Shipquay Boxty

Clonakilty black pudding, pancetta, caramelised onion & poached egg

### Colcannon Stuffed

### Irish Chicken Thigh

Leek & tarragon cream, kale crisp

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### Irish Chicken Supreme

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

### Armagh Pork Fillet

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

### Oven Baked Donegal Monkfish (+ £5 Supp)

Sautéed pancetta potatoes, lemon grilled fennel, prosecco tarragon sauce

### Fish & Chips

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

### 10oz Prime Irish Hereford Sirloin

### Steak (+ £7 Supp)

Served with stuffed flat cap mushroom & choice of Béarnaise, blue cheese or peppercorn sauce

### Wild Mushroom Tart

### (Vegan available)

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

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## SIDES

*All main courses come with a choice of the following:*

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



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## DESSERTS

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**Strawberry & White  
Chocolate Pavlova**

**Cheesecake of the Day**

**Banana Sticky Toffee Pudding**  
*(Vegan available)*  
Vanilla bean ice cream

**Artisan Ice Creams**

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**Cheese Board + £3**  
Selection of Dart Mountain (Co. Derry) cheese with  
wafers, fruit & homemade chutney

