
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

Donegal Seafood Risotto £9

Parsley & lemon oil

Donegal Fish Cake £9.50

Dill and lime aioli, smoke tomato tapenade, pickle

CHEF'S CLASSICS

Goat's Cheese-Stuffed Dates £9

Pancetta wrapped, sautéed beetroot, squash and carrot purée

Breaded Halloumi £9.50

Hot honey glaze, tzatziki, pomegranate, mixed leaf

Chicken and Bacon Roulade £9.50

Leek and smoked bacon, spinach cream and kale crisp

Shipquay Boxy £9

Clonakilty black pudding, pancetta, caramelised

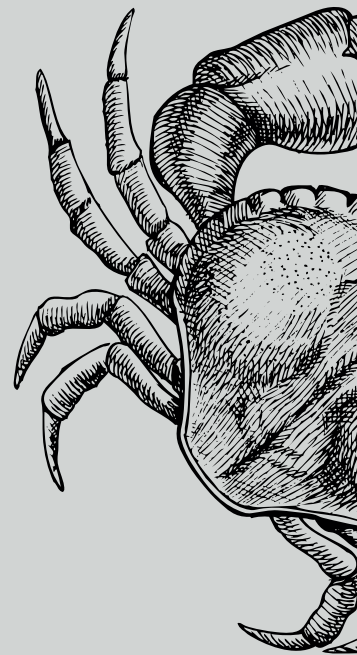
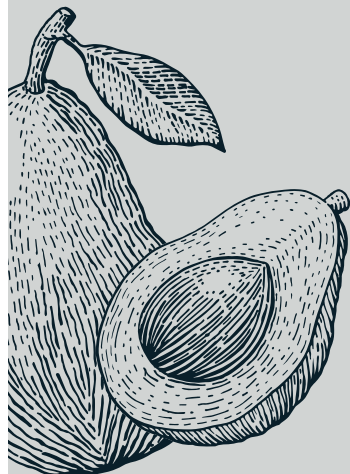
onion & poached egg



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) £31.50

Sirloin (10oz) £27.50

Surf & Turf your Steak + £8
Pork belly, monkfish fritter
& grilled lemon prawn

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

FROM THE FARM

Irish Chicken Supreme £21.50

Potato and cauliflower Mornay, seasonal greens,
crispy pancetta, Madeira jus

Glazed Armagh Pork Belly £22.50

Warm Asian slaw, bacon rice balls,
Massaman sauce, rice noodle crisp

Shipquay Gourmet Burger £17.50

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

FROM THE SEA

Fish & Chips £18.50

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

Crispy Donegal Monkfish £25

Gremolata potatoes, lemon-grilled prawn, lemon
caper butter sauce, pickled onion

Lemon-Baked Salmon £23.50

Mussel velouté, petit pois, samphire, squash purée

VEGETARIAN

Grilled Carraig Ban Goat's Cheese £19

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

Herb-Crusted Tofu (Vegan) £19

Roasted beetroot, sautéed seasonal
greens, vegan aioli, apple cider reduction

Falafel Fritters (Vegan) £18.50

Curried potatoes, aubergine 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

