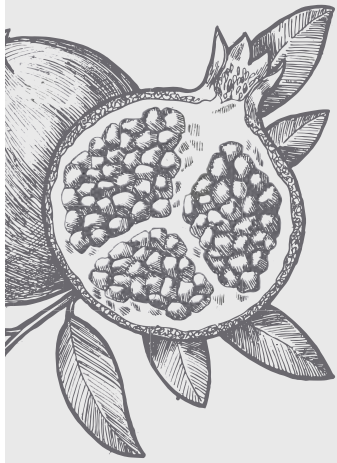

SHIPQUAY

RESTAURANT

PRE THEATRE MENU

2 COURSES £29.50 3 COURSES £35



Today's Soup

With home-baked bread

Tempura Cauliflower (Vegan)

Aubergine hummus & pickled
salad

Shipquay Boxty

Clonakilty black pudding,
pancetta, caramelised onion &
poached egg

Donegal Fish Cake

Dill and lime aioli, smoke
tomato tapenade, pickle

Chicken and Bacon Roulade

Leek & smoked bacon, spinach
cream, kale crisp

Irish Chicken Supreme

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

Glazed Armagh Pork Belly

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

Crispy Donegal Monkfish (+ £5 Supp)

Gremolata potatoes, lemon grilled prawns,
lemon caper butter sauce, pickled onion

Fish & Chips

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

10oz Prime Irish Hereford Sirloin

Steak (+ £7.50 Supp)

Choice of Béarnaise, blue cheese
or peppercorn sauce

Falafel Fritters (Vegan)

Curried potatoes, aubergine hummus, grilled courgette, red
pepper relish & lavaş puff bread

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

Chocolate Brownie

Salted caramel ice cream,
hazelnut crumb

Apple & Cinnamon Pavlova

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

Artisan Ice Creams

Cheese Board + £5
Selection of Dart Mountain (Co. Derry) cheese with
wafers, fruit & homemade chutney

