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) £8.50

Aubergine hummus & pickled salad

SHIPQUAY SEAFOOD STARTERS

Donegal Seafood Risotto £9

Parsley & lemon oil

Donegal Fish Cake £9.50

Dill and lime aioli, smoked tomato tapenade, pickle

CHEF'S CLASSICS

Slow Cooked Hereford Beef Cheek £9.50

Grilled pear, pomme purée & port jus

Breaded Brie £9.50

Cranberry jam & lemon rocket salad

Chicken and Bacon Roulade £9.50

Smoked applewood & chorizo stuffed, basil cream, kale crisp

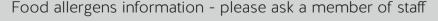
Shipquay Boxty £9

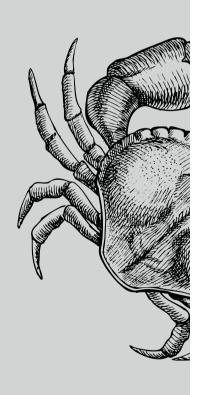
Clonakilty black pudding, pancetta, caramelised onion & poached egg



SUPPLIERS

Beef – Irish Hereford • Dairy – Glenilen Farm Pork & Bacon – Mc Atamneys & Co. • Ice Cream – Glenown Farm Seafood – Donegal Prime Fish • Cheese – Dart Mountain





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) £32.50

Sirloin (10oz) £29.50

Ribeye (10oz) £31.50

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

FROM THE FARM

Irish Chicken Supreme £23.50

Leek & pancetta stuffed, colcannon mash, butternut squash purée, wild mushroom & thyme cream

Armagh Pork Fillet Roulade £23.50

Black pudding & apple stuffed, cauliflower dauphinoise, sautéed kale, apple purée & port jus

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

Baked Donegal Hake £25.50

Lemongrass crab cake, pickled fennel & prosecco tarragon cream

Pan-Fried Irish Seabass £26

Citrus-marinated veg, rice noodles, Massaman sauce & prawn fritter

VEGETARIAN

Grilled Carraig Ban Goat's Cheese £19

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

Butternut Squash & Chickpea Curry (Vegan) £19

Wild rice & home-made chapati bread

Falafel Fritters (Vegan) £19

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

