

---

# 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

### Donegal Fish Cake

Dill and lime aioli, smoked tomato tapenade, pickle

### Shipquay Boxy

Clonakilty black pudding, pancetta, caramelised onion & poached egg

### Chicken and Bacon Roulade

Smoked applewood & chorizo stuffed, basil cream, kale crisp

---

### Irish Chicken Supreme

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

### Armagh Pork Fillet Roulade

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

### Baked Donegal Hake (+ £5 Supp)

Lemongrass crab cake, pickled fennel & prosecco tarragon cream

### 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

---

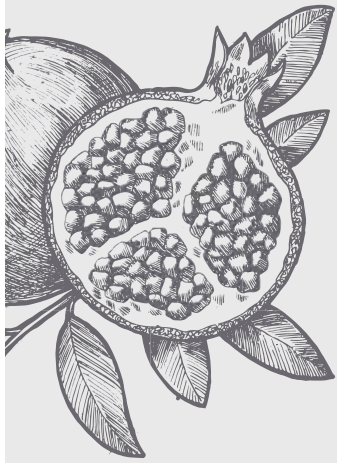
## SIDES

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

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



SHIPQUAYHOTEL.COM



---

## DESSERTS

---

### **Chocolate Brownie**

Salted caramel ice cream,  
hazelnut crumb

### **Berry & White Chocolate 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

