

SHIPQUAY

RESTAURANT

SUNDAY LUNCH

2 COURSE £25.50 | 3 COURSE £29.50

CHEF'S SOUP OF THE DAY

BEETROOT GNOCCHI

Goat's cheese crumb, dressed rocket,
spiced pine nuts & basil pesto

CRISPY FALAFEL (VEGAN)

Roasted carrot hummus, radish,
tamarind chutney

CHICKEN LIVER PÂTÉ

Date chutney, sumac onions, pistachio dukkah & warm flatbread

ROAST OF THE DAY

(Ask Server)

CATCH OF THE DAY

(Ask Server)

GRILLED CARRAIG BAN GOAT'S CHEESE

Roasted figs, beetroot & carrot ribbons,
beetroot purée, candied pistachios & herb croutons

PORK & BLACK PUDDING ROULADE

Sautéed potato, basil cream & kale crisp

SHIPQUAY GOURMET BEEF BURGER

Homemade bacon jam, shallot ring, smoked cheddar & pail of chips

BUTTERNUT SQUASH & CHICKPEA CURRY (VEGAN)

Wild rice & homemade chapati

DUO OF SLANEY VALLEY LAMB (+£9 SUPP)

Lamb chop & lamb rump, sautéed minted potatoes,
roasted vegetables & rosemary jus

ARTISAN ICE CREAM

CHEESECAKE OF THE DAY

BANANA STICKY TOFFEE PUDDING

(Vegan Available)
Vanilla bean ice cream