



STARTERS

Home-made soup, served with Barnett's bread v	£3.95
Smoked haddock, mussel and clam chowder, served with Barnett's bread	£6.95
Heritage beetroot salad, candied hazelnuts, Golden Cross goats cheese, horseradish v	£7.95
Seared king scallops, cauliflower puree, cauliflower cous cous, caper and brown butter	£8.75
Assiette of duck, rillettes, smoked breast, and liver pate, with cornichons, pickled shallots and fig chutney	£7.25
Beer marinated quail, carrot and cardamom salad, parsley, roast almonds, pomegranate jus	£9.75

STARTER OR MAINS

Linguine, chilli, garlic, shallots, parsley and lemon served with either handpicked crab <i>or</i> cherry tomatoes (v)	£8.95/ 18.95 £6.50/13.95
Sweet potato and pumpkin gnocchi, peas, mushrooms, mint served with either braised oxtail <i>or</i> feta cheese(v)	£7.50/15.95 £7.00/14.95
Scottish mussels, cider, garlic, shallots, cream, parsley, fries (<i>Starter no fries</i>)	£6.50/13.50
Local seafood and fish broth, tomato, saffron, potato, leek, savoy cabbage, aioli served with sourdough	£8.25/16.00

MAINS

Fish and chips, local haddock, crushed peas, tartare sauce	£9.50/13.50
Crispy skin salmon, lemon mash, gremolata roasted plum tomato, wilted rocket, grenoblaise sauce	£17.95
East Neuk pheasant breast, lardons, grapes, brussel sprouts, celeriac puree, potato rosti	£17.95
Ship inn borders beef <i>or</i> bean (v) burger, chunky chips, tomato, lettuce, red onion, burger sauce <i>Add cheese, bacon, haggis or black pudding</i>	£12.75/10.50 £1 each
Borders lamb rump, chorizo, kippfler potato, garlic, balsamic roasted red onion, confit peppers	£18.50
Butter puff pie with potato, broad beans, kale, black trumpet, creamed leek, onion puree	£13.50
Tempura fried winter vegetables, pea and wasabi puree, light soy dressing v	£11.25

STEAKS

We only use Scottish Borders Beef sourced from within a 30 mile radius of our butcher in Lauder, which is dry aged on the bone for a minimum of 35 days. All our steaks are served with stem broccoli, chive mash potato, mushroom ketchup, watercress and peppercorn jus

10oz Rump Steak	£22.95
10oz Sirloin Steak	£25.95
8oz Fillet steak	£31.50

SIDES

Chips - fries - onion rings - rocket and parmesan salad - mixed salad – fine green beans	£2.95
Truffle and parmesan fries	£3.50



CHILDRENS

Home-made fish goujons and chips	£5
Small Ship Inn burger – <i>add cheese or bacon</i>	£5
Moules Marinières, fries	£8.50
Penne with tomato sauce – <i>add chicken or meatballs</i>	£4.50

PUDDING

Apple and walnut strudel, custard, nutmeg ice cream	£5.50
Isle of Arran ice-cream – <i>ask for today's selection</i>	£5.50
Caramelized date and crème brûlée tart, hazelnut ice cream	£5.50
Vanilla panna cotta, mandarin salad, mint, pistachio nuts	£5.50
Cinnamon iced parfait, chocolate cookie, chocolate veloute	£5.50
Selection of Scottish cheeses, quince paste, grapes, oatcakes, honeycomb	£7.95

PUDDING AND AFTER DINNER DRINKS

Here is a small selection of our after dinner drinks. Please ask your waiting staff for whiskies and other drinks

Pudding Wine (125ml)

Mount Horrocks Cordon Cut 2015, Clare Valley, Australia	£9.00
Sauternes, Chateau Laville, 2011	£9.00

Liqueurs

Drambuie	£4
Baileys, Cointreau	£3.50
Cognac	£3.50
Tia Maria	£3

TEAS AND COFFEES

Our teas come from The Tea Lovers Company, based in St Andrews. Hand-picked leaves are specially selected and the company now makes its own triangular teabags in Scotland

Choose from a selection of:

Breakfast tea, Earl Grey, Islay Lapsing Tea, Green tea, Cherry green tea, Chamomile, Peppermint, Red bush	£2.80
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Our coffee is Arabica coffee sourced from the mountains of central America and then naturally roasted

Choose from a selection of:

Americano, cappuccino, latte, double espresso	£2.80
Single espresso	£1.75
Macchiato	£2.25
Extra shot	50p