



GLUTEN FREE MENU**

STARTERS

Home-made soup, served with gluten free bread v	£3.95
Smoked haddock, mussel and clam chowder, served with gluten free bread	£6.95
Heirloom tomato salad, buffalo mozzarella, pinenuts, basil, pesto, aged balsamic v	£7.95
Scottish squat lobster, chili, garlic, lemon, olive oil, gluten free bread	£8.75
Duck ragout, pea, mint and mushroom risotto, mustard fruit	£9.75

STARTER OR MAINS

Scottish mussels, white wine, garlic, shallots, cream, parsley, fries (<i>Starter no fries</i>)	£6.50/13.50
Local seafood laksa, rice noodle, egg, coriander, coconut, ginger, mint, crispy shallots	£8.25/16.00

MAINS

Grilled local haddock, chips, crushed peas, tartare sauce	£9.50/13.50
East coast cod aux paupiette, preserved lemon, red peppers, zucchini, date	£17.95
Elie estate loin of venison, celeriac purée, baby spinach, wild mushrooms, chocolate game jus	£18.95
Ship Inn Fife beef <i>or</i> vegetarian haggis burger, chunky chips, tomato, lettuce, red onion, burger sauce	£12.75/10.50
<i>Add cheese, bacon, haggis or black pudding</i>	£1 each
Ballontine of free range chicken, buttery mash, peas à la française, creamy chicken and cep jus	£18.50

GRILL

We only use Scottish meat sourced from Henderson butchery, which is dry aged on the bone for a minimum of 32 days. All our meats are served with roasted balsamic red onion, smoked mash potato, cherry tomato, rocket parmesan salad, mushroom *or* peppercorn sauce

10oz pork chop	£18.50
10oz Sirloin Steak	£25.95
8oz Fillet steak	£31.50

SIDES

Chips - fries - onion rings – mash potato- rocket and pear salad - mixed salad – stem broccoli and almonds	£2.95
Truffle and parmesan fries	£3.50

PUDDING

Isle of Arran ice-cream – <i>ask for today's selection</i>	£4.50
Slow-baked meringues, crème anglaise, bitter sweet chocolate	£6.50
Mango and strawberry lasagna, vanilla ice cream	£6.50
Selection of Scottish cheeses, quince paste, grapes, gluten free bread, honeycomb	£9.95

*All parties of 8 & more will be subject to a 10% gratuity charge
Food allergies and intolerances – please speak to a member of our team about your requirements*

**** Dishes are cooked in a kitchen containing Gluten, and we can't guarantee 100% no cross contamination****