



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
Heirloom tomato salad, buffalo mozzarella, pinenuts, basil, pesto, aged balsamic v	£7.95
Scottish squat lobster, chili, garlic, lemon, olive oil, crusty bread	£8.75
Roasted field mushrooms, truffle bruschetta, rocket, parmesan	£6.50
Duck ragout, pea, mint and mushroom risotto with mustard fruit	£9.75

STARTER OR MAINS

Linguine, chili, garlic, shallots, parsley and lemon served with either handpicked crab or cherry tomatoes (v)	£9.25/18.95 £6.50/13.95
East neuk lobster taco, caramelized pineapple, tomato and green chili salsa, guacamole, sour cream, gem lettuce	£9.50/18.25
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

Fish and chips, local haddock, crushed peas, tartare sauce	£9.50/13.50
East coast cod aux paupiette, preserved lemon, red peppers, zucchini, date and quinoa	£17.95
Elie estate loin of venison, celeriac purée, baby spinach, wild mushrooms, chocolate game jus	£18.95
Ship Inn Fife beef or vegetarian haggis burger, chunky chips, tomato, lettuce, red onion, burger sauce <i>Add cheese, bacon, haggis or black pudding</i>	£12.75/10.50 £1 each
Ballontine of free range chicken, buttery mash, peas à la française, creamy chicken and cep jus	£18.50
Mezza plate, falafel, baba ganoush, stuffed peppers, lebnah, green harissa, dukkha spiced chickpeas	£13.50
Three tomato tart, ricotta, lemon, parsley, romanesco sauce	£11.25

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



CHILDRENS

Home-made fish goujons and chips	£5.00
Small Ship Inn burger – <i>add cheese or bacon</i>	£5.00
Moules Marinières, fries	£8.50
Penne with tomato sauce – <i>add chicken or meatballs</i>	£4.50

PUDDING

Banana tart tatin, rum and raisin ice cream	£6.50
Isle of Arran ice-cream – <i>ask for today's selection</i>	£4.50
Slow-baked meringues, crème anglaise, bitter sweet chocolate	£6.50
Cannoli stuffed with ricotta, chocolate, candied fruit, hazelnuts, fresh berries, raspberry sorbet	£6.50
Mango and strawberry lasagna, vanilla ice cream	£6.50
Selection of Scottish cheeses, quince paste, grapes, oatcakes, honeycomb	£9.95

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	£4.00
Baileys, Cointreau	£3.50
Cognac	£3.50
Tia Maria	£3.00

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

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