



THE
SHIP INN
AT
ELIE

Gluten free menu

NIBBLES

Bread	Artisan bread with butter or extra virgin olive oil and balsamic (v)	£1.95
Ciabatta	Baba ganoush and dukkah (v)	£2.10
Olives	Marinated, warm (v)	£2.25
Squid	Crumbed with green tabasco aioli	£4.50
Chicken liver	parfait, crostini, fig chutney	£4.75

STARTERS

Soup	Home-made each day, served with Barnett's bread (v)	£4.75
Cullen Skink	Smoked haddock, cream, potatoes, leeks and celery served with Barnett's bread	£6.95
Prawns	a la plancha, avocado, red onion, pomelo, watercress, dukkah	£9.25
Courgette flower	tempura, burrata, figs, beets, red salsa	£8.95

STARTER OR MAINS

Scottish Clams , steamed with red curry or apple cider, fries	(Starter no fries)	£8.50/13.50
Bavette steak salad	Crisp lettuce, croutons, bacon, parmesan, anchovy dressing	£9.00/13.95
Fish cake , baby spinach, radish, crispy capers, lemon aioli		£7.25/13.95

MAINS

Gluten free Fish and chips	Local haddock, garden peas, tartare sauce	£9.50/13.50
Paella	langoustine, clams, salmon, chorizo, peas, broad beans, lemon	£19.50
Halibut	rice crusted, steamed pak choi, coconut bisque, cucumber salad	£21.50
Salmon	lightly oak smoked, samphire, seaweed salad, pickled green chilli, elderflower dressing	£18.50
Beef shoulder	slow cooked, creamy mash potato, roasted root vegetables, merlot jus	£17.50
Guinea fowl	potato, speck, roast garlic, shallots, wild mushrooms, broccoli	£20.50

GRILL

We only use Scottish meat sourced from Henderson butchery, which is dry ageing all our beef on the bone. All our meats are served with baked cauliflower cheese, potato chips, red onion jam, watercress salad with either mushroom **or** peppercorn sauce

Free range chicken breast	£17.50
220g Rump steak	£25.95
200g Fillet steak	£31.50

SIDES

Chips - fries – mash potato - rocket and parmesan salad - mixed salad –	£2.95
Sugar snaps and mange tout with lemon and sea salt,	
Truffle and parmesan fries	£3.50

*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*



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DESSERTS

Poached and fresh fruit , passion fruit sorbet, champagne jelly	£6.75
Cappuccino iced parfait , strawberry	£6.75
Soufflé berry, hazelnut ice cream	£6.75
Affogato Espresso , vanilla bean ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee)	£8.00
Ice-cream Isle of Arran – ask for today's selection	£4.50
Cheese Selection of Scottish cheeses, quince paste, grapes, oatcakes	£10.95

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
Port (50ml)	
Kopke Fine Ruby	£2.80
Quinta Noval LBV	£4.50

Liqueurs and Brandy

Drambuie, Baileys, Glayva, Grand Marnier	£3.50
Cointreau, Amaretto, Kahlua, Sambuca, Tia Maria, Chambord	£3.00
Courvoisier VS	£3.50
Hennessy VS	£3.75
Remy VSOP	£4.50
Calvados Magloire	£4.10

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 Lapsang 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	£2.80
Single espresso	£1.75
Macchiato	£2.25
Flat White	£3.00
Mocha	£3.00
Cappuccino, latte, double espresso	£2.80
Extra shot	50p

LIQUEUR COFFEE

Irish Coffee (Jameson Whisky)	£5.75
Baileys Coffee	£5.75
Calypso Coffee (Tia Maria)	£5.75
Gaelic Coffee (Isle of Skye 8)	£5.75

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