



THE  
**SHIP INN**  
AT  
ELIE

### NIBBLES

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

### STARTERS

<b>Soup</b> Home-made each day, served with Barnett's bread (v)	£4.75
<b>Cullen Skink</b> Smoked haddock, cream, potatoes, leeks and celery served with Barnett's bread	£6.95
<b>Octopus</b> confit and charred, panzanella salad, Kalamata olives, salsa verde	£8.50
<b>Prawns</b> a la plancha, avocado, red onion, pomelo, watercress, dukkah	£9.25
<b>Oxtail</b> braised, hand cut pappardelle pasta, shaved parmesan, mustard fruits	£8.95
<b>Pork hock</b> sticky fried, apple, mint, coriander, chilli, cashew nut, xo caramel	£8.50
<b>Courgette flower</b> tempura, burrata, figs, beets, red salsa	£8.95

### STARTER OR MAINS

<b>Linguine</b> Chilli, garlic, shallots, parsley and lemon served with either handpicked crab <b>or</b> cherry tomatoes (v)	£9.50/18.95 £6.50/13.95
<b>Scottish Clams</b> , steamed with red curry or apple cider, fries ( <i>Starter no fries</i> )	£8.00/13.50
<b>Bavette steak salad</b> Crisp lettuce, croutons, bacon, parmesan, crumbed fried egg, anchovy dressing	£9.00/13.95
<b>Fish cake</b> , baby spinach, radish, crispy capers, lemon aioli	£7.25/13.95

### MAINS

<b>Fish and chips</b> Local haddock, garden peas, tartare sauce	£9.50/13.50
<b>Paella</b> langoustine, clams, salmon, chorizo, peas, broad beans, lemon	£19.50
<b>Halibut</b> rice crusted, steamed pak choi, coconut bisque, cucumber salad	£21.50
<b>Salmon</b> lightly oak smoked, samphire, seaweed salad, pickled green chilli, elderflower dressing	£18.50
<b>Beef shoulder</b> slow cooked, creamy mash potato, roasted root vegetables, merlot jus	£18.50
<b>Guinea fowl</b> , potato, speck, roast garlic, shallots, wild mushrooms, broccoli, jus de roti	£20.50
<b>Raviolo</b> of squash, barlotti beans and kale, marinated fetta, candied cherry tomato (v)	£15.50

### 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 croquettes, red onion jam, watercress salad with either mushroom **or** peppercorn sauce.

<b>Free Range Chicken Breast</b>	£17.50
<b>220g Rump steak</b>	£25.95
<b>200g Fillet steak</b>	£31.50

### SIDES

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



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#### DESSERTS

<b>Chocolate textures</b> <i>perfect to share, or even better for one...</i>	£9.25
<b>Poached and fresh</b> fruit, passion fruit sorbet, almond snap, champagne jelly	£6.75
<b>Cappuccino iced parfait</b> , cinnamon doughnut	£6.75
<b>Soufflé</b> Frangelico and lime, hazelnut ice cream	£6.75
<b>Affogato</b> Espresso, vanilla bean ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee)	£8.00
<b>Ice-cream</b> Isle of Arran– <i>ask for today's selection</i>	£4.50
<b>Cheese</b> 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

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

*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*