



Gluten Free Menu

NIBBLES

Bread Artisan bread with butter or extra virgin olive oil and balsamic (v)	£1.95
Olives Marinated, warm (v)	£2.25
Squid Crumbed with green tabasco aioli	£4.50

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
Queenie scallops Grilled, lemon pollen, garlic, chives, capers, shallots	£9.50

STARTER OR MAINS

Mussels Chorizo, garlic, chilli, passata and parsley <i>or</i> white wine, garlic, shallots, cream and parsley	£8.50/£14.50
Risotto Smoked trout and sweet corn, basil, baby herb salad, roast lemon dressing	£8.00/14.00
Pad Thai Crushed peanuts, chilli, rice noodles, prawns <i>or</i> tofu (v)	£9.50/17.50 £7.25/13.95

MAINS

Gluten Free Fish and chips Local haddock, garden peas, tartare sauce	£9.50/13.95
Frito misto Hake, squid, clams, mussels and prawns, roast fennel, tomato	£20.50
Scottish lamb Hot pot and chop, braised red cabbage, roast baby carrots	£19.50
Duck breast Pancetta, pommes dauphinoise, brussel sprouts, grapes, port wine jus	£19.50

GRILL

We only use Scottish meat sourced from Henderson butchers who dry age all our beef on the bone. All our dishes are served with romanesco, creamed savoy cabbage and champ, with either mushroom, peppercorn sauce *or* red wine jus

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

SIDES

Chips - Fries - Mashed Potato - Onion Rings	£3.00
Truffle & parmesan fries	£3.95
Sugar snaps and mange tout with lemon and sea salt	£3.00
Green beans, garlic and pinenuts	£3.00
Rocket & parmesan	£3.00
Panzanella salad	£3.00

*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*



THE
SHIP INN
AT
ELIE

DESSERTS

Chocolate textures <i>perfect to share, or even better for one.....</i>	£7.50/9.25
Pink peppercorn meringue Brambles, raspberries, lemon myrtle curd, berry sorbet	£6.75
Soufflé Plum and cinnamon crumble, milk 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– <i>ask for today's selection</i>	£4.50

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 Port	£3.20
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 central America and then naturally roasted.

Choose from a selection of:

Single espresso	£2.00
Macchiato	£2.25
Americano	£2.80
Cappuccino, latte, double espresso	£2.80
Flat White	£3.00
Mocha	£3.00
Extra shot	50p

LIQUEUR COFFEE

Irish Coffee (Jameson Whisky)	£6.95
Baileys Coffee	£6.95
Calypso Coffee (Tia Maria)	£6.95
Gaelic Coffee (Isle of Skye 8)	£6.95