



THE  
**SHIP INN**  
AT  
ELIE

### NIBBLES

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

### 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>Queenie scallops</b> Grilled, lemon pollen, garlic, chives, capers, shallots	£9.50
<b>Elie estate venison pie</b> Fresh redcurrant chutney, celeriac and apple purée	£8.50
<b>East neuk crab omelette</b> Stir fried vegetables, nam prik sauce	£8.50
<b>Butternut squash agnolotti</b> Scottish autumn mushrooms, pecorino, almond butter	£7.95

### STARTER OR MAINS

<b>Linguine</b> Chilli, garlic, shallots, parsley and lemon served with either handpicked crab <i>or</i> cherry tomatoes (v)	£9.50/18.95 £6.50/13.95
<b>Mussels</b> Chorizo, garlic, chilli, passata and parsley <i>or</i> white wine, garlic, shallots, cream and parsley	£8.50/£14.50
<b>Risotto</b> Smoked trout and sweet corn, basil, baby herb salad, roast lemon dressing	£8.00/14.00
<b>Pad Thai</b> Crushed peanuts, chilli, rice noodles, prawns <i>or</i> tofu (v)	£9.50/17.50 £7.25/13.95

### MAINS

<b>Fish and chips</b> Local haddock, garden peas, tartare sauce	£9.50/13.95
<b>Ship Inn beef <i>or</i> vegetarian haggis burger</b> Chunky chips, tomato, lettuce, red onion <i>Add cheese, bacon, haggis or black pudding</i>	£13.50 £1.00
<b>Frito misto</b> Hake, squid, clams, mussels and prawns, roast fennel, tomato	£20.50
<b>Plaice fillet</b> Baby spinach, mushrooms, new potatoes, grenobloise sauce	£21.50
<b>Scottish lamb hot pot</b> and chop, braised red cabbage, roast baby carrots	£19.50
<b>Duck breast</b> Grapes, pancetta, pommes dauphinoise, brussels sprouts, port wine jus	£19.50
<b>Shitake and miso ramen</b> Spring onion, nori, pak choi, noodles, bean curd, mangetout, egg	£13.95

### 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

<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 - 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*



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## DESSERTS

<b>Chocolate textures</b> <i>perfect to share, or even better for one....</i>	<b>£7.50/9.25</b>
<b>Pink peppercorn meringue</b> Brambles, raspberries, lemon myrtle curd, berry sorbet	<b>£6.75</b>
<b>Soufflé</b> Plum and cinnamon crumble, milk ice cream	<b>£6.75</b>
<b>Affogato</b> Espresso, vanilla bean ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee)	<b>£8.00</b>
<b>Ice-cream</b> Isle of Arran– <i>ask for today's selection</i>	<b>£4.50</b>
<b>Cheese</b> Selection of Scottish cheeses, quince paste, grapes, oatcakes	<b>£7.50/11.50</b>
<b>Cake and Espresso</b> – Ask for today's cake	<b>£6.95</b>

## 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	<b>£9.00</b>
Sauternes, Chateau Laville, 2011	<b>£9.00</b>

### **Port** (50ml)

Kopke Fine Ruby Port	<b>£3.20</b>
Quinta Noval LBV	<b>£4.50</b>

### **Liqueurs and Brandy**

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

## 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:*

<b>Breakfast tea, Earl Grey, Islay Lapsang Tea, Green tea, Cherry green tea, Chamomile, Peppermint, Red bush</b>	<b>£2.80</b>
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Our coffee is Arabica coffee sourced from central America and then naturally roasted.

*Choose from a selection of:*

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

## LIQUEUR COFFEE

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