



## NIBBLES

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

## STARTERS

<b>Soup</b> Home-made each day, served with Barnett's bread (v)	<b>£4.75</b>
<b>Cullen Skink</b> Smoked haddock, cream, potatoes, leeks and celery, served with Barnett's bread	<b>£6.95</b>
<b>Elie Estate venison pie</b> Fresh redcurrant chutney, celeriac and apple purée	<b>£8.50</b>
<b>Butternut squash agnolotti</b> Scottish autumn mushrooms, pecorino, almond butter (v)	<b>£7.95</b>

## STARTER OR MAINS

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

## MAINS

<b>Fish and chips</b> Local haddock, garden peas, tartare sauce	<b>£9.50/13.95</b>
<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>	<b>£13.50</b> <b>£1.00 each</b>
<b>Plaice fillet</b> Baby spinach, mushrooms, new potatoes, grenoblaise sauce	<b>£21.50</b>
<b>Scottish lamb</b> Hot pot and chop, braised red cabbage, roast baby carrots	<b>£19.50</b>
<b>Salmon</b> , lemon mash, roast tomato, baby spinach, sauce verge	<b>£17.50</b>

## GRILL

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

<b>Free range chicken breast</b>	<b>£17.50</b>
<b>220g Rump steak</b>	<b>£25.95</b>
<b>200g Fillet steak</b>	<b>£31.50</b>

## SANDWICHES (available until 5pm)

<b>Steak Ciabatta</b> , chunky chips and salad	<b>£9.95</b>
<b>Smoked salmon sandwich</b> , cream cheese, cucumber and watercress on white or brown bread, chunky chips and salad	<b>£7.95</b>
<b>Italian antipasto on focaccia</b> , roasted red pepper, aubergine, courgette, buffalo mozzarella and pesto with chunky chips and salad	<b>£7.95</b>

## SIDES

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

*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*



## 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> Passionfruit curd, passionfruit sorbet	<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>Chocolate brownie</b> , vanilla ice cream	<b>£6.75</b>
<b>Toffee</b> Sticky toffee pudding, toffee sauce, vanilla ice cream	<b>£6.75</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>

## 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</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>