



THE
SHIP INN
AT
ELIE

NIBBLES

Bread artisan bread with butter <i>or</i> extra virgin olive oil and balsamic	£1.95
Olives marinated warm olives	£2.25
Squid crumbed with green tabasco aioli	£4.50

STARTERS

Soup home-made each day, served with Barnett's bread (v)	£4.50
Cullen Skink smoked haddock, cream, potatoes, leeks and celery, served with Barnett's bread	£6.95
Tart Tatin red onion and mushroom, rocket, pecorino, aged balsamic	£7.00
Quinoa edamame, almond, chervil, mustard cress, goat's cheese	£6.75
Rabbit potato dumplings, chestnut, parsley and cider	£7.25
Arbroath Smokie paté, toasted sourdough, watercress and radish	£6.75

STARTER OR MAINS

Linguine 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
Mussels white wine, garlic, shallots, cream, parsley, fries (<i>Starter no fries</i>)	£6.50/13.50
Salmon fishcakes shaved fennel and orange salad, dill aioli (<i>Main with fries and 2 fishcakes</i>)	£7.25/13.75
Haggis neeps and tatties	£7.00/13.50

MAINS

Fish and chips local haddock, crushed peas, tartare sauce	£9.50/13.50
Ship inn beef or vegetarian haggis burger , chunky chips, tomato, lettuce, red onion, burger sauce <i>Add cheese, bacon, haggis or black pudding</i>	£13.50 £1.00 each
Hake boulangère potato, confit shallots, green asparagus, garlic chive cream	£17.25
Seabass beetroot, fennel, mandarin, tarragon, horseradish crème fraîche	£18.50
Pork belly butter bean cassoulet, granny smith apple, black pudding crumble, jus roti	£18.50
Beef Bourguogne roast garlic mash, pancetta, green beans, champignons	£17.50
Charred cabbage cauliflower couscous, pinenuts, creamed spinach, chestnut mushrooms	13.50

GRILL

We only use Scottish meat sourced from Henderson butchery, which is dry aged on the bone for a minimum of 32 days. All our meats are served with roast vine cherry tomato, watercress, stem broccoli, béarnaise sauce

Free range Chicken breast	£17.50
10oz Rump steak	£19.95
8oz Fillet steak	£31.50

SIDES

Chips - fries - onion rings – mash potato- rocket and pear salad - mixed salad – sugar snaps & mangetout with lemon and sea salt, green beans and pinenuts.	£2.95
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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CHILDREN'S

Fish goujons home-made with chips	£5.00
Burger small Ship Inn burger – <i>add cheese or bacon</i>	£5.00
Mussels moules marinières, fries	£8.50
Pasta penne with <i>either</i> tomato sauce or carbonara	£4.50
Steak mash potato, garden vegetables	£9.50
Chicken strips, chips and salad	£7.50

DESSERTS

Chocolate textures	£7.50/10.50
Ice-cream Isle of Arran– <i>ask for today's selection</i>	£4.50
Cranachan soufflé, vanilla bean ice cream	£6.75
Parfait nougatine and hazelnut, satsuma salad	£6.75
Granny smith apple mini desserts	£7.50
Affogato espresso, vanilla bean ice cream, liquor	£8.00
Cheese Selection of Scottish cheeses, quince paste, grapes, oatcakes, honeycomb	£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

Liqueurs

Drambuie	£4.00
Baileys, Cointreau	£3.50
Cognac	£3.50
Tia Maria	£3.00

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 Lapsing 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, cappuccino, latte, double espresso	£2.80
Single espresso	£1.75
Macchiato	£2.25
Extra shot	50p