



Gluten Free Menu

NIBBLES

Bread Gluten free artisan bread with butter or extra virgin olive oil and balsamic	£1.95
Olives Marinated, warm	£2.25
Squid Deep fried with green tabasco aioli	£4.50

STARTERS

Soup Home-made each day, served with Barnett's gluten free bread	£4.75
Cullen Skink Smoked haddock, cream, potatoes, leeks and celery, Barnett's gluten free bread	£6.95
Quinoa edamame, almond, chervil, mustard cress, goat's cheese	£6.75
Arbroath Smokie pate, gluten free melba toast, watercress & radish	£6.75

STARTER OR MAIN

Mussels white wine, garlic, shallots, cream, parsley (fries with main)	£6.50/13.50
Haggis neeps & tatties, whisky sauce	£7.00/13.50

MAINS

Gluten Free Fish and chips Local haddock, garden peas, tartare sauce (baked or fried)	£9.50/13.50
Hake boulangère potato, confit shallots, green asparagus, garlic chive cream	£17.25
Seabass beetroot, fennel, mandarin, tarragon, horseradish crème fraiche	£18.50
Beef Bourgogne roast garlic mash, pancetta, green beans, champignons	£17.50
Elie Estate Venison Casserole Horseradish mash, tender stem broccoli	£17.50

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 roast vine cherry tomato, watercress, stem broccoli & béarnaise sauce

Free range chicken breast	
10oz Rump steak	£17.50
8oz Fillet steak	£25.95
	£31.50

SIDES

Chips - Fries - Mashed Potato - rocket & pear salad - mixed salad - sugar snaps & mangetout with lemon & sea salt - green beans & pinenuts	
Truffle & parmesan fries	£2.95
	£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*



THE
SHIP INN
AT
ELIE

DESSERTS

Chocolate textures <i>perfect to share, or even better for one.....</i>	£7.50/10.50
Raspberry soufflé & sorbet	£6.75
Parfait nougatine & hazelnut, satsuma salad	£6.75
Affogato Espresso, vanilla bean ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee)	£8.00
Granny Smith apple mini desserts	£7.50
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