



NIBBLES

Bread Artisan bread with butter or extra virgin olive oil and balsamic (V, GF*)	£1.95
Gordal Olives (VE, GF)	£2.75
Spiced Nuts (V, GF)	£2.75
Haggis bonbons with a mustard mayonnaise	£4.95

STARTERS

Cream of mushroom soup , wild mushrooms, garlic shallots and chives served with bread (V,GF*)	£6.95
Cullen Skink smoked haddock, cream, potatoes, leeks, celery, served with bread (GF*)	£6.95
Buffalo mozzarella parma ham, melon and fig salad, balsamic, olive oil and mint (GF)	£8.50
Hummus vegetable crudités, olive oil, toasted pine nuts (VE, GF)	£6.75
Home smoked salmon pâté served with bread, watercress and radish (GF*)	£8.50
Fishcake creamed leeks, poached egg, chives.	£7.50

MAINS

Fish and chips local haddock, crushed peas, tartare sauce (GF*)	£9.95/13.95
Breaded Plaice pancetta, new potatoes, peas, samphire and chives (GF*)	£17.50
Hake fillet and Chorizo , buttered sweetcorn, tomato, saffron and chickpea stew (GF*)	£17.50
Honey glazed pork belly grilled plums, sweet potato purée, soy, ginger and garlic, Choi (GF)	£17.50
Vegetable Skewers , baba ganoush, pomegranate, mint, garlic tahini dressing (VE, GF)	£13.50
Pitta bread hummus, roast tomatoes, harissa, sesame dukkha, coriander, served with fries (VE)	£10.95
Ship Inn beef burger with bacon and cheese served with chunky chips, house slaw, house relish and gherkins (GF*)	£13.95
Chicken Pasta Alfredo , bacon, mushrooms, parsley and parmesan alfredo sauce (GF)	£17.50

GRILL

We only use Scottish meat sourced from Henderson butchers who dry age all our beef on the bone. Served with cherry tomatoes, green beans and mushroom duxelles, with a choice of either chips or mash and a garlic butter or peppercorn sauce.

220g Sirloin steak (GF)	£27.95
220g Rib eye steak (GF)	£27.95

SIDES

Chips - Fries – Onion rings	£3.00
Mashed potato (V, GF)	£3.00
Truffle & parmesan fries (V)	£3.95
Mange tout with lemon and sea salt (GF, VE)	£3.00
Seasonal side salad	£3.50
Cauliflower Cheese (V, GF)	£3.95

(V) - Suitable for Vegetarians, (V) - Vegetarian option available on request, (VE) – Vegan, (GF) - Gluten Free, (GF*) - Gluten free option available on request*

Food allergies and intolerances – please speak to a member of our team about your requirements

All parties of 8 & more will be subject to a 10% gratuity charge



DESSERTS

Chocolate and Hazelnut Mousse Chocolate amaretto crumb (GF)	£8.50
Ice-cream Isle of Arran– <i>ask for today's selection</i> (GF)	£4.50
Toffee Sticky toffee pudding, toffee sauce, vanilla ice cream	£6.95
Strawberry and Raspberry pavlova Chantilly cream and mint (GF)	£7.50
Plum Tarte Tatin toasted almonds and crème fraiche	£6.95
Affogato Espresso, vanilla ice cream, liqueur of choice (Amaretto, Baileys, Orange, Hazelnut, Coffee) (GF)	£8.00
Cheese Selection of Scottish cheeses, quince paste, grapes, oatcakes (GF*)	£10.50

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	£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

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