



THE
SHIP INN
ELIE

NIBBLES

Artisan bread with butter or extra virgin olive oil and balsamic (V)	£2.45
Gordal olives (VE) (GF)	£2.75
Spiced nuts (V) (N)	£2.75
Cauliflower fritters crème fraiche, green chilli, coriander and parsley zhug (V) (VE*)	£4.95

STARTERS

Soup , lentil and ham hock, parsley, tomato, artisan bread and butter (GF*)	£6.95
Cullen Skink smoked haddock, potatoes, leeks, celery, artisan bread and butter (GF*)	£6.95
Venison Meatballs smoked brie, creamed mushrooms and hazelnuts (N*)	£8.50
Beetroot Pesto vegetable crudités, heritage beetroot and toasted seeds (VE) (GF)	£6.95
Crispy egg hummus, harissa, coriander and sesame dukkha (V) (GF*)	£7.50
Fishcake creamed leeks, poached egg and chives	£7.50
Pig's head and Haggis croquette neeps and tatties and Kingsbarns whisky sauce	£8.00

MAINS

Fish and chips , local haddock, crushed peas, tartare sauce (GF*)	£9.95/14.45
Bangers and mash wrapped in bacon, crispy black pudding, root vegetables and onion jus	£13.95
Butternut Squash Risotto , Black Truffle and parmesan (VE*) (V*) (GF)	£13.95
Ship Inn beef burger , bacon, cheese, gherkin, house slaw, relish and chunky chips (GF*) (N*)	£13.95
Halloumi pitta bread , tzatziki, tomato, red cabbage, mint and fries (V) (VE*)	£13.95
Beef Cheek , wild mushroom, spinach and tagliatelle ragù	£18.95
Fish Pie mash potatoes and buttered seasonal vegetables (GF)	£14.95

GRILL

All dishes served with watercress salad, a choice of two sides and a choice of béarnaise sauce, peppercorn sauce or a garlic butter glaze

Steak of the day (GF)	P.O.A
Catch of the day (GF)	P.O.A
Lamb Rump (GF)	£18.95
Chicken Breast (GF)	£17.50

SIDES

Chips - Fries (V)	£3.00
Mashed potato (V) (GF)	£3.00
Truffle & parmesan fries	£3.95
Buttered Green Beans, shallots and sea salt (GF) (V) (VE*)	£3.50
Creamed garlic mushrooms (GF) (V) (VE*)	£3.50
Seasonal side salad (VE) (GF)	£3.50
Mac 'n' Cheese (V)	£3.95

(V) - Suitable for Vegetarians, (V*) - Vegetarian option available on request, (VE) - Vegan, (GF) - Gluten Free, (GF*) - Gluten free option, (N) Contains Nuts, (N*) Nut 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) (N)	£8.50
Sticky toffee pudding	toffee sauce, vanilla ice cream	£6.95
Rice Pudding	poached rhubarb, macadamia nuts, crème anglaise, and vanilla ice cream (GF) (N*)	£7.50
Lemon Posset	mango mousse, passionfruit jelly, poached pineapple, candied coconut (N*) (GF*)	£7.50
Tiramisu	savoiardi, kahlua and mascarpone cream	£7.50
Cheese	Selection of Scottish cheeses, quince paste, grapes, oatcakes (GF*)	£10.50
Ice-cream	Isle of Arran – ask for today's selection (GF)	£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	£2.80
Our coffee is Arabica coffee sourced from central America and then naturally roasted.	
<i>Choose from a selection of:</i>	
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 Whiskey)	£7.50
Baileys Coffee	£7.50
Calypso Coffee (Tia Maria)	£7.50
Gaelic Coffee (Isle of Skye 8)	£7.50

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