



## NIBBLES

<b>Artisan bread</b> with butter, extra virgin olive oil and balsamic (V)	<b>£2.45</b>
<b>Gordal olives</b> (VE) (GF)	<b>£2.75</b>
<b>Spiced nuts</b> (V) (N)	<b>£2.75</b>
<b>Beef and Haggis Fritters</b> , crème fraiche, green chilli, coriander and parsley chutney	<b>£5.45</b>

## STARTERS

<b>Soup</b> , lentil and ham hock, parsley, tomato, artisan bread and butter (GF*)	<b>£6.95</b>
<b>Cullen Skink</b> , smoked haddock, potatoes, leeks, celery, artisan bread and butter (GF*)	<b>£6.95</b>
<b>Venison Meatballs</b> , smoked brie, creamed mushrooms and hazelnuts (N*)	<b>£8.50</b>
<b>Beetroot Pesto</b> , vegetable crudités, sunflower and pumpkin toasted seeds (VE) (GF)	<b>£6.95</b>
<b>Crispy egg</b> , hummus, harissa, coriander and sesame dukkha (V) (GF*)	<b>£7.50</b>
<b>Smoked Haddock Mornay</b> , mashed potato, leeks, cheese sauce, poached egg and chives	<b>£8.50</b>
<b>Gnocchi</b> , butternut squash, black truffle, parmesan shavings	<b>£7.95</b>

## MAINS

<b>Fish and chips</b> , fresh Belhaven Beer battered haddock, crushed peas, tartare sauce (GF*)	<b>£9.95/14.45</b>
<b>Monkfish</b> with chickpea, saffron, tomato stew, chorizo and coriander (GF)	<b>£24.95</b>
<b>Spiced Cauliflower</b> , sweet potato, pickles, tahini dressing, pomegranate, mint (VE) (GF)	<b>£14.95</b>
<b>Ship Inn beef burger</b> , bacon, cheddar, gherkin, house slaw, relish and chunky chips (GF*) (N*)	<b>£13.95</b>
<b>Ship Inn Halloumi burger</b> , tzatziki, tomato, red cabbage, mint and chips (V)	<b>£13.95</b>
<b>Pork Belly</b> , mash potatoes, crispy black pudding, root vegetables, cabbage, onions and jus	<b>£18.95</b>
<b>Beef Cheek</b> , wild mushroom, spinach, tarragon and pearl barley risotto	<b>£18.95</b>

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

All dishes served with watercress salad, buttered green beans and choice of one side and sauce (béarnaise sauce, peppercorn sauce or garlic butter).

## SIDES

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

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

<b>Chocolate fondant</b> Salted caramel ice cream, almond praline crunch (N*)	<b>£8.50</b>
<b>Sticky toffee pudding</b> toffee sauce, vanilla ice cream	<b>£6.95</b>
<b>Lemon Posset</b> mango mousse, passionfruit jelly, poached pineapple, candied coconut (N*) (GF*)	<b>£7.50</b>
<b>Tiramisu</b> Kahlua and mascarpone cream, chocolate amaretto and hazelnut crumble (N*)	<b>£7.50</b>
<b>Rice Pudding</b> rhubarb and ginger compote, macadamia nuts and vanilla ice cream (GF) (N*)	<b>£7.50</b>
<b>Cheese</b> Selection of Scottish cheeses, quince, grapes, oatcakes (GF*)	<b>£10.50</b>
<b>Ice-cream</b> Isle of Arran– <i>ask for today's selection</i> (GF)	<b>£4.50</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 Whiskey)	<b>£7.50</b>
<b>Baileys Coffee</b>	<b>£7.50</b>
<b>Calypso Coffee</b> (Tia Maria)	<b>£7.50</b>
<b>Gaelic Coffee</b> (Isle of Skye 8)	<b>£7.50</b>

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