



MENU

NIBBLES AND LIGHT BITES

Barnett's rosemary focaccia balsamic & olive oil (V, Ve, DF)	£5.50
Gordal olives citrus oil (V,Ve,GF,DF)	£5.50
Garlic bread sticks beetroot hummus (V, DF, N)	£6.95
Stuffed gougères confit garlic, marscarpone, bacon jam, aged parmesan	£6.95
Cumbræ oysters mignonette (GF, DF)	£4.00

STARTERS

Cullen skink St. Monans smoked haddock, potatoes, leeks, celery, Barnett's bread & butter (GF*)	£10.50
Soup of the day Barnett's bread & butter (GF*)	£8.50
Goat's cheese & peperonata tart pecans, rocket - GF*	£9.50
Fennel, mint & clementine salad mixed leaves, wholegrain mustard, extra virgin olive oil, black garlic sea salt (GF, N, DF*. Ve*)	£9.95
Torched brie onion chutney, shaved red apple, balsamic dressed leaves (V, N*)	£15.95
Baked Isle of Seil hand-dived scallops mornay sauce, white crab meat, herb crumb, seaweed	£19.95
Prawn Cocktail North atlantic prawns, marie rose sauce, shaved red apple, smoked paprika, dressed leaves, crostini (DF, GF*)	£9.95
Arbroath smokie paté crostini & pickles (GF*)	£9.50
Ham hock & smoked brie arancini romesco, shaved parmesan (N)	£9.95
Creamy garlic mushrooms sourdough, confit garlic, rosemary, peashoots (V)	£8.95

MAINS

Belhaven beer battered haddock chips, homemade tartare, crushed peas (GF*)	£17.95
Ship inn classic chicken or sweet potato curry, wild rice, garlic flat bread	£18.95 /£16.95
Whole roasted seabass ponchartrain sauce, pickled fennel, chilli oil fingerling potatoes (GF*)	£24.95
Pittenweem smoked haddock mornay cheese sauce, poached egg, crispy shallots, dressed salad	£17.95
Steak & Elie Ale pie hand cut chips, herb buttered carrots, bone marrow (GF*)	£21.95
Melanzane alla parmigiana roasted aubergine, sugo, parmesan, basil, mozzarella (V, GF)	£17.95
Three cheese macaroni served with garlic bread (V)	£16.95
Ship Inn burger cheddar, burger sauce, streaky bacon, house slaw, gherkins, fries (GF*, DF*)	£17.95
Hot smoked salmon salad cherry tomatoes, soft boiled egg, olives, green beans, horseradish dressing, lemon zest, mixed leaves (GF, V*)	£16.95
Steak of the day 28 day dry aged beef from our butcher served with whisky peppercorn sauce, hand-cut chips, beer batter onion rings, spinach, vine-roasted tomatoes (GF)	Market price

SIDES

Chips / Fries (V, Ve, GF, DF)	£4.95
Mixed leaf salad (V, Ve, GF, DF)	£4.95
Chili oil, rosemary & pecorino fingerling potatoes (GF)	£7.00
Garlic Bread	£8.95

(V) Vegetarian, (Ve) Vegan, (GF) Gluten Free, (DF) Dairy Free, (N) Contains nuts

* Dish can be adapted to suit the dietary requirement

With a huge increase in cashless payments, we want to make sure our hard-working team are properly appreciated. We are therefore adding a discretionary 10% service charge to all bills of £10 and over. All tips go directly to staff and are shared out by them across the whole team. Please ask your server if you would prefer this to be removed from your bill.



DESSERTS

Sticky toffee pudding with vanilla ice cream (V)	£8.95
Apple, brown butter and frangelico crumble served with berry compôte and vanilla ice cream (V, N, GF)	£8.95
Affogato vanilla ice cream, espresso, please add your choice of liqueur from the list below (+£3 - £4.75)(V, Ve*, GF)	£6.95
Tiramisu Kahlua mascarpone, whipped white chocolate, cacao, Savoyard	£8.95
Arran ice creams or sorbets per scoop (V, Ve*, GF, DF*)	£2.00
Selection of Scottish cheeses oatcakes, grapes, quince, red onion chutney (GF*)	£14.95

SIGNATURE COCKTAILS

Filbert Express <i>Vodka, espresso, Frangelico - Classic Espresso Martini also available</i>	£9.50
The Gone Sailor <i>Deadman Finger Mango, Lime, Sugar</i>	£9.50
Ahoy Captain <i>Run, Falernum, Lime, Orange, Pineapple, Passionfruit</i>	£9.50
Little Garden <i>Infused gin (Rosemary, Thyme & Honey), St Germain, Cloudy Apple</i>	£9.50
The Ship Inn Old Fashioned <i>Makers Mark, Maple Syrup, Peach Bitter</i>	£9.50

NON ALCOHOLIC

Gaia's Nectar <i>Feragaia, ginger, lemon & cloudy apple juice</i>	£6.75
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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 Wines (125ml)	
Botrytis Riesling , Mount Horrocks Cordon Cut, Clare Valley, Australia	£19.00
Sauternes , Chateau Delmond, Bordeaux, France	£12.00
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	£4.00
Remy VSOP	£4.70
Calvados Magloire	£4.50

LIQUEUR COFFEE

Irish Coffee (Jameson Whisky)	£8.50
Baileys Coffee	£8.50
Calypso Coffee (Tia Maria)	£8.50
Gaelic Coffee (Isle of Skye 8)	£8.50

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