



MENU

NIBBLES AND LIGHT BITES

Barnett's rosemary focaccia balsamic & olive oil (V, Ve, DF)	£5.95
Marrinated bocconcini sundried tomato, parsley, chilli flakes, chives, garlic (GF, V)	£8.50
Gordal olives citrus oil (V, Ve, GF, DF)	£5.95
Garlic bread sticks beetroot hummus (V, DF, N)	£7.45
Stuffed gougères confit garlic, marscarpone, bacon jam, aged parmesan	£7.45
Cumbrae oysters mignonette (GF, DF)	£4.50

STARTERS

Cullen skink St. Monans smoked haddock, potatoes, leeks, celery, Barnett's bread & butter (GF*)	£10.95
Soup of the day Barnett's bread & butter (GF*)	£8.50
Goat's cheese & peperonata tart pecans, rocket - GF*	£9.95
Pomegranate, feta and green pear salad mixed leaves, ginger and lime dressing, walnuts, (V, GF)	£9.95
Torched brie fig, shaved red apple, balsamic dressed leaves (V, N*)	£15.95
Baked Isle of Seil hand-dived scallops pea purée, mint, bacon lardons, spring onion (GF, DF, N)	£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)	£10.95
Spicy honey and marsala glazed Iberico chorizo local honey, Marsala, pistachio crumble, sourdough	£12.50
Creamy garlic mushrooms sourdough, confit garlic, rosemary, peashoots (V)	£9.95

MAINS

Belhaven beer battered haddock chips, homemade tartare, crushed peas (GF*)	£18.95
Chicken Francese parmesan crusted brussel sprouts, spinach, chicken broth cooked orzo, paprika butter	£24.95
Ship inn classic chicken or sweet potato curry, wild rice, garlic flat bread	£18.95 / £16.95
Pittenweem lobster thermidor brandy bechamel, fine herb crumb, gruyère, buttered purple potatoes	Market Price
Ship Inn north sea hake burger pickled cabbage, tartare sauce, gherkins, dill, fries (GF*, DF)	£18.95
Steak & Elie Ale pie hand cut chips, herb buttered carrots, bone marrow (GF*)	£22.95
Scottish wild mushroom stroganoff smoked paprika, crème fraîche, spiced wild rice, crispy shallots (V)	£27.95
Rigatoni with broccoli pesto roasted pinenuts, parmesan, balsamic cherry tomatoes, Adobo spices (V)	£16.95
Ship Inn burger cheddar, burger sauce, streaky bacon, house slaw, gherkins, fries (GF*, DF*)	£18.95
Hot smoked trout new potato and beetroot salad, yogurt, dill, capers, herb oil	£18.95
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)	£5.50
Mixed leaf salad (V, Ve, GF, DF)	£5.50
Chili oil, rosemary & pecorino fingerling potatoes (GF)	£7.45
Garlic Bread	£8.95
Tenderstem broccoli, pesto and parmesan	£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.



Beetroot and potato salad yogurt, dill, capers, herb oil (V, GF) £8.95

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 £8.95
 (+£3 - £4.75)(V, Ve*, GF)
Pittenweem strawberry pannacotta prosecco macerated strawberries, pink peppercorn, shortbread crumble £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*) £15.95

SIGNATURE COCKTAILS

Filbert Express £10.50
Vodka, espresso, Frangelico - Classic Espresso Martini also available
The Gone Sailor £10.50
Deadman Finger Mango, Lime, Sugar
The Ship Inn Old Fashioned £10.50
Makers Mark, Maple Syrup, Peach Bitter

NON ALCOHOLIC

Gaia's Nectar £7.75
Feragaia, ginger, lemon & cloudy apple juice

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 £13.50
Port (50ml)
 Kopke Fine Ruby Port £3.20
 Quinta Noval LBV £4.50

Liqueurs and Brandy

Drambuie, Baileys, Glayva, Grand Marnier £3.50
 Cointreau, Sambuca, Tia Maria, Chambord £3.00
 Amaretto £3.75
 Courvoisier VS £3.50
 Hennessy VS £4.50
 Remy VSOP £5.75
 Calvados Magloire £4.10

LIQUEUR COFFEE

Irish Coffee (Jameson Whisky) £9.50
Baileys Coffee £9.50
Calypso Coffee (Tia Maria) £9.50
Gaelic Coffee (Isle of Skye 8) £9.50

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