



## MENU

### NIBBLES AND LIGHT BITES

Barnett's rosemary focaccia balsamic & olive oil (Ve)	6
Mixed olives citrus oil (Ve, GF)	5
Cumbræ oysters mignonette (GF)	4
	Each
	Half Dozen
	22

### STARTERS

Cullen skink St. Monan's smoked haddock, potatoes, leeks, celery, Barnett's bread & butter (GF*)	12
Soup of the day Barnett's bread & butter (Ve*,GF*)	8
Wild mushrooms toasted muffin, duck egg, winter truffle (GF*)	11
Arbroath smokie pat� sourdough crumpet, apple, celery (GF*)	12
Pumpkin hummus kale, seeds, nuts, sourdough crostini (Ve, GF*, N*)	9
Goug�re Elrick Log goat's cheese salt baked beetroots, chicory, walnuts & honey (V, N*)	12
Ham hock terrine black pudding bonbons, celeriac slaw, apple (GF*)	11

### MAINS

Haddock & chips Belhaven beer battered haddock, chips, homemade tartare, crushed peas (GF*)	16/19
Steelhead trout wilted spinach, pressed crispy potatoes, warm tartare sauce (GF)	32
Pork schnitzel fried duck egg, black pudding, creamy mash potato, parsley & caper butter	28
Ship Inn beef burger beer candied bacon, cheddar, tomato, lettuce, red onion, gherkins, fries (GF*)	22
Crispy chicken burger celeriac slaw, tomato, lettuce, red onion, gherkins, fries	20
Beef bourguignon ox cheek, chestnut mushrooms, baby onions, pancetta, celeriac & potato pur�e (GF)	37
Hispi cabbage chickpeas, curry sauce, coconut, coriander, naan bread (Ve, GF*)	19
Scottish wild mushroom stroganoff smoked paprika, spiced basmati rice, crispy shallots (Ve,GF*)	22

### SIDES

Broccoli, chilli, almonds (Ve, GF,N*)	8
Green beans shallot butter (V, Ve*, GF)	8
Braised carrots (V, GF)	8
Mixed leaf salad (Ve, GF)	5
Truffle & parmesan chips (GF)	9
Chips / Fries (Ve, GF)	5
Mash potato (V, GF)	7
Onion rings (Ve,GF*)	7

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

\* Dish can be adapted to suit the dietary requirement

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## DESSERTS

<b>Sticky toffee pudding</b> Scottish tablet ice-cream (V)	9
<b>Tiramisu</b> coffee espuma (V)	9
<b>Affogato</b> vanilla ice-cream, espresso, <i>please add your choice of liqueur</i> £3 - £4.75 (V, Ve*, GF)	7
<b>Apple crumble</b> rum & raisin ice-cream (V, GF)	9
<b>Duo ice cream</b> Porrelli Scottish tablet, cherrymania, raspberry ripple, rum & raisin, double cream vanilla, coconut & chocolate (V,GF)	6
<b>Duo sorbet</b> Porrelli mango, champagne (Ve,GF)	6
<b>Selection of Scottish cheeses</b> oatcakes, grapes, quince, honeycomb (GF*)	14

## SIGNATURE COCKTAILS

<b>Filbert Express</b>	10
<i>Vodka, espresso, Frangelico - Classic Espresso Martini also available</i>	
<b>The Gone Sailor</b>	10
<i>Deadman Finger Mango, lime, sugar</i>	
<b>The Ship Inn Old Fashioned</b>	10
<i>Makers Mark, maple syrup, peach bitter</i>	

## NON ALCOHOLIC COCKTAIL

<b>Gaia's Nectar</b>	7
<i>Feragaia, ginger, lemon &amp; cloudy apple juice</i>	

## PUDDING & AFTER DINNER DRINKS

*Here is a small selection of our after dinner drinks. Please ask your waiting staff for whiskies and other drinks*

<b>Pudding Wines</b> (50ml)	
<b>Botrytis Riesling</b> , Mount Horrocks Cordon Cut, Clare Valley, Australia	9
<b>Sauternes</b> , Chateau Delmond, Bordeaux, France	5
<b>Madeira</b> , Justino's, Portugal	5
<b>Port</b> (50ml)	
Kopke fine Ruby Port	4
Graham's Port	5

## Liqueurs & Brandy (25ml)

Drambuie, Baileys, Glayva, Grand Marnier	4
Cointreau, Sambuca, Tia Maria, Chambord	4
Disaronno	4
Courvoisier VS	4
Hennessy VS	5
Remy VSOP	6
Calvados Magloire	5

## LIQUEUR COFFEE

<b>Irish Coffee</b> (Jameson Whiskey)	9
<b>Baileys Coffee</b>	9
<b>Calypso Coffee</b> (Tia Maria)	9
<b>Gaelic Coffee</b> (Famous Grouse)	9

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