



NIBBLES AND LIGHT BITES

Barnett's rosemary focaccia balsamic & olive oil (Ve)	6
Mixed olives (Ve, GF*)	5
Smoked almonds (GF*, N)	6

STARTERS

Soup of the day Barnett's bread & butter (Ve*, GF*)	8
Mushroom arancini truffle aioli, parmesan crisp, fresh truffle	13
Cullen skink St. Monan's smoked haddock, potatoes, leeks, celery (GF*)	12
King prawns garlic, parsley, lemon, sourdough crumpet (GF*)	15
Shetland mussels marinière sauce, sourdough (GF*, DF*)	13
French onion soufflé gratin double baked soufflé, gruyere cheese, cream	13
Smoked salmon pink grapefruit, avocado, rosemary, Barnetts focaccia (GF*)	15

MAINS

10oz rump steak beef fat chips, texture of onion, garlic mushroom, peppercorn sauce	36
Haddock & chips St Monan's battered haddock, chips, crushed peas, homemade tartare sauce (GF*)	21
Cajun-cruste salmon fennel, mussels, crispy oyster, lobster bisque, samphire (GF*)	32
Ship Inn beefburger beer-glazed bacon, cheddar, lettuce, tomato, gherkins, fries, onion rings, garlic aioli. burger sauce (GF*, DF*)	22
Linguini prawns, lobster bisque, spinach, sea herbs	26
Shetland mussels marinière sauce, garlic aioli, fries, sourdough (GF*, DF*)	23
Gnocchi tomato & roasted red pepper sauce, feta, basil (GF* & VE)	20
Pan-seared chicken supreme chorizo, wild mushrooms, corn, fregola, red wine jus	28
Cauliflower & lentil curry poppadom, seeds, cashew nuts, coriander, mango chutney, rice, naan (VE, N, GF*)	23

SHELLFISH PLATTERS only available by pre-order 48 hours in advance

Hot shellfish platter for 2 langoustines, crab claws, clams, mussels, oysters, scallops, new potatoes, wine, garlic, herbs, cream. Served with a side salad	100
Hot shellfish platter for 2 with a whole lobster as above	150

SIDES

Broccoli roasted local broccoli with chilli & garlic (GF*)	6
Onion rings (GF*)	6
Chips (GF*)	6
Fries (GF*)	6
Truffle & parmesan chunky chips (GF*)	8
Local cauliflower cheese panko breadcrumbs & chives	6

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

* Made with ingredients that do not contain gluten; however, we cannot guarantee gluten free as we do handle gluten in our kitchen. Please speak with a manager or member of staff to discuss your order.

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 12.5% service charge to all bills. 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 Scottish tablet ice-cream, crispy caramel (GF*)	9
Apple crumble rum & raisin ice-cream (GF*, Ve*)	10
Vanilla egg-custard tart poached rhubarb, meringue, rhubarb sorbet	12
The Ship Inn's tiramisu (N)	12
Chocolate mousse brownie hazelnut tuille, chocolate sauce, hazelnut ice cream (N)	11
Affogato vanilla ice-cream, espresso, <i>please add your choice of liqueur</i> £3 - £4.75 (VE*, DF*)	7
Duo of ice-cream or sorbet Luvian's ice-cream <i>please ask your server for today's selection</i> (V, GF*)	6

PUDDING & 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 (50ml)

Botrytis Riesling, Mount Horrocks Cordon Cut, Clare Valley, Australia	9
Sauternes, Chateau Delmond, Bordeaux, France	6
Madeira, Justino's, Portugal	5

Port and fortified wine (50ml)

Kopke Fine Ruby Port	4
Graham's 10-year-old tawny	5
5-year-old Fine Rich Reserve, Justino's Madeira	5

Liqueurs & Brandies (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 coffees

Irish Coffee (Jameson Whiskey)	9
Baileys Coffee	9
Calypso Coffee (Tia Maria)	9
Gaelic Coffee (Famous Grouse)	9

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