



— THE —
SHIP INN
AT
ELIE

Dinner with the Artist Menu

9th April

Starters

Arbroath Smokie crumpet
pickled celery, apple, finger lime

Beef tartare
smoked & cured egg yolk, shoestring potatoes

Garden pea & wild garlic soup
crème fraiche, brioche

Main Course

Venison loin
spelt, heritage carrots, red wine jus

Pan seared Sea Trout
asparagus, hollandaise sauce, rosti potato, trout roe

Risotto
spring vegetables, corra linn

Dessert

Banana panna cotta
digestive biscuit, dulce de leche, salted caramel

St Andrews cheddar
fruit loaf, slow cooked apple compôte

Warm chocolate pudding
vanilla cream, hazelnuts

