

NIBBLES AND LIGHT BITES

Barnett's rosemary focaccia balsamic & olive oil (Ve)	6
Mixed olives (Ve, GF*)	5
Smoked almonds (GF*, N)	6
Cumbræ oysters raw, mignonette, lemon, tabasco (GF)	Each 4

STARTERS

Soup of the day Barnett's bread & butter (Ve*, GF*)	8
Cullen skink St. Monans' smoked haddock, potatoes, leeks, celery (GF*)	12
Whipped chicken liver parfait savoury granola, chicken skin, textures of onion	13
French onion soufflé gratin double baked soufflé, gruyère cheese, cream	13
Smoked salmon Marie rose sauce, pickled vegetables, leaves (GF, DF)	15
Mushroom arancini truffle aioli, parmesan crisp,	13
Arbroath smokies rillette sourdough crumpet, pickled celery, apple & finger lime	15
Heritage tomato burrata, olive tapenade, balsamic (GF*, DF*)	14

MAINS

10oz rump steak beef fat chips, texture of onion, mushroom, peppercorn sauce (GF, DF*)	36
Crispy chicken mash potato, Hispi cabbage, pancetta, chicken & wholegrain mustard sauce (GF)	32
Sea trout wild garlic, broad beans, spring peas, local sourced Pittenweem asparagus, risotto (GF, DF*)	34
Fish of the day leeks, ricotta gnocchi, moules mariniere sauce (GF)	32
Haddock & chips St Monans' battered haddock, chips, crushed peas, homemade tartare sauce (GF*)	21
Ship Inn beefburger beer-glazed bacon, cheddar, lettuce, tomato, gherkins, fries, onion rings, garlic aioli. burger sauce (GF*, DF*)	22
Strozzapreti pasta prawns, lobster bisque, spinach, samphire	26
Risotto Denhead asparagus, spring vegetables, corra linn cheese (GF, DF*, VE*)	23
Gnocchi tomato & roasted red pepper sauce, feta, basil (GF* & VE)	20

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/Fries (GF*)	6
Truffle & parmesan chunky chips (GF*)	8
Mac & 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 cheesecake Rhubarb & custard	12
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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