

## 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 Texture of onion, chicken skin granola & toasted sour dough	12
French onion soufflé gratin double baked soufflé, gruyère cheese, cream	13
East Neuk Kilnhouse hot-smoked salmon marie rose sauce, pickled vegetables, baby gem (GF*, DF*)	15
Arbroath smokie paté sourdough crumpet, pickled celery, apple, finger lime (GF*)	15
Isle of Wight heritage tomatoes goat's curd, basil, Barnetts focaccia (GF*, DF*)	14

## MAINS

10oz flat iron mushroom, roscoff onion, onion rings, peppercorn sauce, chips (GF)	36
Catch of the day haricot beans, Morteau sausage, braised cabbage, fresh herbs, Katy Rodgers crème fraîche sauce (GF*)	33
Pan roasted hake white asparagus, crushed peas, warm tartare sauce & potato crisps (GF*)	38
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
Pan roasted Barnsley lamb chop slow cooked mutton, crushed potato, tender stem broccoli, broad beans, mint lamb sauce (GF*, DF*)	34
Pork Chop cauliflower, black pudding bonbon, sauteed Ayrshire potatoes, pickled onions, hazelnut, brown butter, crackling (GF*)	30
Crab linguine samphire, basil (DF*)	28
Wild garlic risotto slow cooked egg, asparagus, puffed potato, corra linn (V*, GF*)	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	130
Hot shellfish platter for 2 with a whole lobster as above	190

## SIDES

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

<b>Sticky toffee pudding</b> vanilla ice cream, crispy caramel (GF)	9
<b>Apple crumble</b> rum & raisin ice-cream (GF*, Ve*)	10
<b>Lemon posset</b> texture of raspberry & madeleine	10
<b>Bruléed bread &amp; butter pudding</b> Scottish strawberries, pimms gel, strawberry ice cream, mint	12
<b>Dark chocolate cremeux</b> salted caramel ice-cream, feuilletine & hazelnut biscuit	12
<b>Affogato</b> vanilla ice-cream, espresso, <i>please add your choice of liqueur</i> £3 - £4.75 (VE*, DF*)	7
<b>Duo of ice-cream or sorbet</b> 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	5
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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