THE SHIP INN AT ELIE

Bar Menu

All food is served together so everyone can enjoy their meal at the same time

Barnett's rosemary focaccia 6
balsamic & olive oil (Ve*)

Cumbrae oysters 4 each
raw, mignonette, lemon, Tabasco (GF*)

Soup of the day 8
Barnett's bread & butter (Ve*, GF*)

Cullen skink 12
St Monans' smoked haddock, potatoes, leeks, celery (GF*)

Shetland mussels 13
parsley & garlic cream, leek & cheese bread (GF*)

Double-baked cheese & onion soufflé 13
St Andrews cheddar, onion ketchup, crispy shallots

Haddock & chips 21
battered St Monans' haddock, chips, crushed peas, homemade tartare sauce (GF*)

Ship Inn beef burger 22
maple-glazed bacon, cheddar, red cabbage slaw, lettuce, tomato, gherkins, burger sauce, fries, garlic aioli (GF*, DF*)

Pumpkin risotto 22
wild mushrooms, sage brown butter, parmesan (V, Ve*, GF, DF*)

Chips or fries (V, Ve*, GF) 6

Onion rings (V, Ve*, GF) 6

Truffle & Parmesan fries (GF) 8

At especially busy times we may pause bar food so we can look after guests with restaurant reservations. Thank you for your understanding.

Please tell us about any allergies. Dishes marked (GF) are made without gluten-containing ingredients, and those marked GF can be adapted. Our kitchen handles gluten, so while we take great care we can't rule out traces.*

(V) vegetarian · (Ve) vegan · (GF) non-gluten containing · (DF) dairy free · * can be adapted