THE SHIP INN AT ELIE

Sunday Menu

A GLASS OF FIZZ — Crémant de Loire Brut 8 Rosé 9 · Charles Heidsieck Champagne 16

• WITH YOUR DRINKS •

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

Focaccia 6
balsamic & olive oil (Ve*)

Gordal olives 6
(Ve*, GF*)

Smoked almonds 6
(GF*, N*)

• STARTERS •

West coast scallops 18
chorizo, crème fraîche, chives (GF*)

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

East Neuk salmon terrine 15
Kilnhouse hot-smoked salmon, heritage beetroot, watercress salad, brioche (GF*)

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

Calamari 12
garlic & parsley aioli, chilli, lemon (GF, DF*)

Bone marrow 13
caramelised onions, chives, French boule (GF*, DF)

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

Beetroot hummus 13
feta, toasted pine nuts, focaccia crostini (V, Ve*, GF*, DF*)

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

THE MAIN EVENT

The Sunday Roast

Scottish popeseye of beef 30
rump, roasted pink

Roast chicken breast 28
crisp-skinned, tender and juicy

All served with crisp roast potatoes · Yorkshire puddings · honey-roasted vegetables · proper roast jus

Extra Yorkshire pudding or roast potatoes · 1.50

ADD TO YOUR ROAST

Roasted roots 7 · Cauliflower cheese 7 · Mashed potato 7

Rocket & Parmesan salad 8

• MAINS •

Crab linguine 35
chilli, parsley, lemon, lobster bisque (DF*)

Fish and leek pie 28
salmon, smoked haddock, mashed potato, seasonal vegetables (GF)

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

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

Rigatoni arrabbiata 22
grilled mozzarella, burrata with East Neuk honey, chilli, basil, olive oil (V)

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

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

A discretionary 12.5% service charge is added to every bill – please ask your server if you would like it removed.

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

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Desserts & After Dinner

• DESSERTS •

Lime & passionfruit posset 10
Mango, kiwi & pineapple salsa (GF)

Chocolate and hazelnut crémeux 11
salted caramel ice-cream (N)

Italian meringue 10
vanilla & cinnamon poached fruits of the forest, Yester Farm whipped sour cream

Sticky toffee pudding 9
vanilla ice cream, tablet (GF)

Strathdon blue
12
fruit & sesame toast, honey roasted figs, grapes

Affogato 7
vanilla ice cream, espresso · add your choice of liqueur £3–£4.75 (Ve*, DF*)

Duo of ice cream or sorbet 6
Luvian's · please ask your server for today's selection (V, GF*)

• AFTER DINNER •

A small selection — please ask for our whiskies and other drinks

PUDDING WINES 50ml

Botrytis Riesling 10
Mount Horrocks Cordon Cut, Clare Valley, Australia

Sauternes 6
Château Delmond, Bordeaux, France

Madeira 5
Justino's, Portugal

PORT & FORTIFIED 50ml

Kopke Fine Ruby Port 4

Justino's 5-year-old Fine Rich Reserve 5
Madeira

LIQUEURS & BRANDIES 25ml

Drambuie, Baileys, Glayva, Grand Marnier 4

Cointreau, Sambuca, Tia Maria, Chambord 4

Disaronno 4

Courvoisier VS 5

Hennessy VS 5

Rémy Martin VSOP 6

Calvados Magloire 5

LIQUEUR COFFEES

Irish coffee 9
Jameson

Baileys coffee 9

Calypso coffee 9
Tia Maria

Gaelic coffee 9
Famous Grouse

• WINE MATCHES •

Chosen to bring out the best in each dish — just ask for a glass, or even a bottle!

WEST COAST SCALLOPS
Fiano, Janare
ripe citrus and stone fruit to match sweet scallops and smoky chorizo

CRAB LINGUINE
Picpoul de Pinet, Baron de Badassiere
the ultimate crowd-pleaser with fish and seafood

HADDOCK & CHIPS
Vinho Verde 'Imprudente'
crisp lime and a hint of spritz to cut through the batter

POPESEYE OF BEEF
Côtes-du-Rhône, Famille Perrin
gorgeous, peppery fruit – made for the Sunday roast

ROAST CHICKEN
Mâcon-Villages, Domaine Perraud
Graham's go-to white – rich enough for roast chicken and all the trimmings

STICKY TOFFEE PUDDING
Botrytis Riesling, Mount Horrocks
luscious and honeyed, with enough zing to balance the toffee

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