



STARTERS

1/2 DOZEN LOCH CRERAN OYSTERS (cr,sd)	£ 21
SHIP'S CULLEN SKINK (f,m)	£ 11
PRAWN & CHORIZO, ARTISAN BREAD, CHILLI GARLIC OIL & PARSLEY (cr, g*)	£ 12
SEA BASS CEVICHE WITH CHILLI, LIME, CORIANDER & SHIP'S POTATO CRISPS (g*, f)	£ 10
CHICKEN LIVER PATE WITH OATCAKES & PLUM CHUTNEY (g,m,*)	£ 9
HOT & COLD SCOTTISH SMOKED SALMON & CAPER SALAD (m,f,g,sd,*)	£ 12
DRESSED BROWN CRAB SALAD (cr, e, m, mu, sd)	£ 15
STEAMED SHETLAND MUSSELS WITH CIDER, GARLIC & HERBS (mo,sd)	£ 9
SALMON & SMOKED HADDOCK FISHCAKES WITH TARTARE SAUCE (g,e,f,m,mu,n,p,sd)	£ 10
SHIP'S PRAWN COCKTAIL (cr,e)	£ 15
HAGGIS SPRING ROLLS WITH A SOY & CHILLI DIP (g,so)	£ 9

SANDWICHES (11am – 6pm)

Hot Smoked Salmon Sandwich	£ 15
With Cream Cheese, Shallots, Dill, Pickled Cucumber & Rocket on Malted Brown Bread with Chips & Salad (f, m, g, sd)	
ADD A MUG OF CULLEN SKINK	£ 5
Toasted Steak Sandwich	£ 17
Ribeye Steak, Roasted Garlic & Truffle Mayo, Tomato, Rocket & Parmesan on Toasted Malted Bread with Chips & Salad (m, g)	
ADD SCOTTISH LOBSTER	£ 6
Cheese Sandwich	£ 15
Howgate Brie, Plum Chutney, Tomato, Rocket & Mayo on Malted Brown Bread with Chips & Salad (g, m)	

Please notify a member of staff if you have a food allergy or intolerance.

Allergens guide for our dishes – (c) celery, (g) gluten, (cr) crustacea, (e) eggs, (f) fish, (l) lupin, (m) milk, (mo) mollusc, (mu) mustard, (n) nuts, (p) peanuts, (se) sesame seeds, (s) soya, (sd) sulphur dioxide, (* can be adapted to gluten free)(v) vegetarian, (vg) vegan



MAINS

SEAFOOD PIE 'ROYALE' <i>(Salmon, Smoked Haddock, King Scallops, Prawns, Lobster)</i> (ce,g,cr,f,m,mo)	£23
SHIP'S FISH & CHIPS WITH MUSHY PEAS <i>(Hoegaarden Battered Haddock)</i> (g,f)	£ 23
PAN FRIED FILLET OF SHETLAND SALMON WITH CAPER HOLLANDAISE, TENDERSTEM BROCCOLI, CAULIFLOWER, KALE & NEW BABY POTATOES (e,f,m,sd)	£ 29
SURF & TURF, 8oz RIB-EYE STEAK WITH ½ SCOTTISH LOBSTER, THERMIDOR SAUCE OR GARLIC BUTTER & SHIP'S CHIPS (g*, m, cr)	£ 47
GRILLED SEA BASS (OR FILLET) WITH BABY POTATOES, CONFIT SHALLOTS, MARINATED OLIVES, CHERRY TOMATOES & SAMPHIRE (f)	£ 29 (whole) £ 22 (fillet)
SEAFOOD CHOWDER <i>(Salmon, Smoked Haddock, Queen Scallops, Prawns, Mussels & Squid)</i> (cr,f,m,mo)	£ 23
HAND DIVED KING SCALLOPS WITH PORK BELLY, CAULIFLOWER PUREE, STORNOWAY BLACK PUDDING SOIL, GARDEN PEAS & BABY POTATOES (mo,m,c,g,mu)	£ 30
WHOLE ROASTED LEMON SOLE WITH CAPERS, WILTED SPINACH & BABY POTATOES (f,m)	£ 37
SMOKED HADDOCK RISOTTO W' POACHED EGG, CRISPY LEEKS, CHIVE OIL (f,m,c,e,g*)	£26
MONKFISH TAIL THAI CURRY WITH PAK CHOI, TENDERSTEM BROCCOLI & BASMATI RICE (f, s, c)	£ 27
STEAMED SHETLAND MUSSELS W' CIDER, GARLIC, HERBS & CHIPS (mo,sd,g,*)	£ 20
SEAFOOD LINGUINE WITH A LANGOUSTINE, GARLIC VELOUTE & SAMPHIRE <i>(Queen Scallops, Clams, Mussels, Salmon)</i> (e, f, g, m, mo)	£ 29
BUTTERNUT SQUASH RISOTTO WITH PINENUTS & BLUE CHEESE (m, c, m, v, vg)	£ 19
RIB-EYE STEAK WITH PORTOBELLO MUSHROOM & SHIP'S CHIPS (g,*)	£ 34 (10oz)

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