



The Ship on the Shore

SEAFOOD PIE 'ROYALE' (ce,g,cr,f,m,mo) <i>Salmon, Smoked Haddock, King Scallops, Prawns & Lobster topped with Mashed Potato</i>	£24						
SHIP'S FISH & CHIPS WITH MUSHY PEAS (<i>Hoegaarden Battered Haddock</i>) (g,f,a)	£24						
GRILLED FILLET OF SHETLAND SALMON WITH A CAPER, MINT, CRÈME FRAICHE POTATO SALAD & WATERCRESS WITH A CITRUS DRESSING (m,f)	£24						
SURF & TURF, 8oz RIB-EYE STEAK WITH ½ SCOTTISH LOBSTER, THERMIDOR SAUCE OR GARLIC BUTTER & SHIP'S CHIPS (g*,m,cr)	£49						
CHAR-GRILLED SEA BASS WITH SOY, GINGER, SHREDDED VEGETABLES & BASMATI RICE (s,f)	<table border="0" style="width: 100%;"> <tr> <td style="width: 80%;"></td> <td style="text-align: right;">(whole fish)</td> <td style="text-align: right;">£30</td> </tr> <tr> <td></td> <td style="text-align: right;">(fillet)</td> <td style="text-align: right;">£24</td> </tr> </table>		(whole fish)	£30		(fillet)	£24
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SEAFOOD CHOWDER <i>(Salmon, Smoked Haddock, Queen Scallops, Prawns, Mussels & Squid, Clams)</i> (cr,f,m,mo)	£24						
ROASTED HAND DIVED KING SCALLOPS SHIP-STYLE, GARLIC, CORIANDER & CAPER BUTTER, TARRAGON, BREADCRUMBS & SWEET POTATO MUSTARD MASH & SEA GREENS (mo,mu,m,g)	£32						
WHOLE ROASTED LEMON SOLE WITH CAPERS, WILTED SPINACH & BABY POTATOES (f,m)	£37						
SMOKED HADDOCK RISOTTO WITH POACHED EGG, CRISPY LEEKS, DILL OIL (f,m,c,e,g*,a)	£27						
PAN FRIED MONKFISH TAIL WITH PAK CHOI, TENDERSTEM BROCCOLI, COURGETTE, THAI CURRY SAUCE & BASMATI RICE (f,s,c)	£28						
STEAMED SHETLAND MUSSELS WITH CIDER, GARLIC, HERBS & CHIPS (mo,sd,g*,a)	£21						
SEAFOOD LINGUINE WITH GARLIC VELOUTE & SEA GREENS <i>(Queen Scallops, Clams, Mussels, Salmon)</i> (e,f,g,m,mo,a)	£29						
BAKED PARMIGIANA, SLICED EGGPLANT, TOMATO & BASIL SAUCE WITH VEGAN PARMESAN & MOZZARELLA WITH WALNUT SALAD (m,s,v,g,c)	£24						
ROAST SEA TROUT SALAD NICOISE WITH AN ANCHOVY DRESSING (e,f)	£27						
RIB-EYE STEAK WITH SLOW ROAST CHERRY TOMATOES & SHIP'S CHIPS (g,*)	<table border="0" style="width: 100%;"> <tr> <td style="width: 80%;"></td> <td style="text-align: right;">(8oz)</td> <td style="text-align: right;">£30</td> </tr> <tr> <td></td> <td style="text-align: right;">(10oz)</td> <td style="text-align: right;">£37</td> </tr> </table>		(8oz)	£30		(10oz)	£37
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Please notify a member of staff if you have a food allergy or intolerance.

Allergens guide – (a) alcohol, (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