



# The Ship on the Shore

<b>SEAFOOD PIE 'ROYALE'</b> (ce,g,cr,f,m,mo,mu) <i>Salmon, Smoked Haddock, King Scallops, Prawns &amp; Lobster topped with Mashed Potato</i>	<b>£24</b>
<b>SHIP'S FISH &amp; CHIPS WITH MUSHY PEAS</b> ( <i>Hoegaarden Battered Haddock</i> ) (g,f,a)	<b>£24</b>
<b>PAN-FRIED FILLET OF SHETLAND SALMON</b> with KING PRAWNS, CHILLI, MANGE TOUT, GINGER, SPRING ONIONS, BEANSPROUTS, MISO & SOY RICE NOODLES (m,f,g*,c,s)	<b>£29</b>
<b>SURF &amp; TURF, 8oz RIB-EYE STEAK WITH ½ SCOTTISH LOBSTER, THERMIDOR SAUCE OR GARLIC &amp; HERB BUTTER &amp; SHIP'S CHIPS</b> (g*,m,cr)	<b>£50</b>
<b>CHAR-GRILLED SEA BASS</b> CHERRY TOMATOES, OLIVES, RED ONION, BABY POTATOES, CAPERS, LEMON, ROSEMARY & THYME (f,a,sd)	(whole fish) <b>£30</b> (fillet) <b>£25</b>
<b>SEAFOOD CHOWDER</b> <i>(Salmon, Smoked Haddock, Queen Scallops, Prawns, Mussels &amp; Squid, Clams)</i> (cr,f,m,mo)	<b>£24</b>
<b>ROASTED HAND DIVED KING SCALLOPS SHIP-STYLE, GARLIC, CORIANDER &amp; CAPER &amp; TARRAGON BUTTER, BREADCRUMBS &amp; COLCANNO MASH</b> (mo,mu,m,g*)	<b>£32</b>
<b>WHOLE ROASTED LEMON SOLE, CAPERS, WILTED SPINACH &amp; BABY POTATOES</b> (f,m)	<b>£37</b>
<b>SMOKED HADDOCK RISOTTO WITH POACHED EGG, CRISPY LEEKS &amp; DILL OIL</b> (f,m,c,e,a,g*)	<b>£27</b>
<b>PAN FRIED MONKFISH TAIL WITH PAK CHOI, TENDERSTEM BROCCOLI, COURGETTE, THAI CURRY SAUCE &amp; BASMATI RICE</b> (f,s,c)	<b>£28</b>
<b>STEAMED SHETLAND MUSSELS WITH CIDER, GARLIC, HERBS &amp; CHIPS</b> (mo,sd,a,g*)	<b>£21</b>
<b>SEAFOOD LINGUINE WITH A LANGOUSTINE, GARLIC VELOUTE &amp; SAMPHIRE</b> <i>(Queen Scallops, Clams, Mussels, Salmon)</i> (cr,,f,g,m,mo,a,sd)	<b>£29</b>
<b>ROAST SEA TROUT WITH SAUTEED POTATOES, BACON, DILL, KALE &amp; WHOLEGRAIN MUSTARD SAUCE</b> (e,f,mu,m)	<b>£27</b>
<b>BAKED PARMIGIANA, SLICED EGGPLANT, TOMATO &amp; BASIL SAUCE WITH VEGAN PARMESAN &amp; MOZZARELLA WITH A WALNUT SALAD</b> (vg,c,n)	<b>£24</b>
<b>10oz RIB-EYE STEAK WITH ROAST CHERRY TOMATOES &amp; SHIP'S CHIPS</b> (g*)	<b>£37</b>

*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