
WHITE WINE

Still Bay Chenin Blanc (SOUTH AFRICA)

£4.00 (175ml), £5.25 (250ml), £15.50 (bottle)

Expressive aromas with concentrated tropical fruit flavours and a creamy, fresh finish

Las Condes Sauvignon Blanc (CHILE)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

Lovely elderflower aromas with fabulously fresh lemon/lime and gooseberry flavours

La Casada Pinot Grigio (ITALY)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

Fresh and crisp with an abundance of crisp apple flavours enhanced with a twist of melon

Jacobite Ridge Chardonnay (AUSTRALIA)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

Classic Australian blend with smooth richness from the semillon grape and body. Freshness and delicious exotic flavours from the chardonnay

Le Versant Viognier (FRANCE) £19.90 (bottle)

Beautiful yellow colour with green glints. Intense nose of apricots, ripe peach and exotic fruits. The palate has a fresh crisp acidity and a long, lingering finish

RED WINE

Still Bay Pinotage (SOUTH AFRICA)

£4.00 (175ml), £5.25 (250ml), £15.50 (bottle)

Mouthfilling rich red wine with lots of berry fruit flavours along with a hint of oak and a lingering finish

Jacobite Ridge Shiraz (AUSTRALIA)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

A wine with delicious complexity, ripe berry fruits with toasty oak and spice and a hint of chocolate

Avenda Merlot (CHILE)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

Rich blackberry aromas with dark, smoky flavours packed with plum and bramble fruits. A smooth, easy-drinking red

Trivento Malbec (ARGENTINA)

£4.70 (175ml), £6.50 (250ml), £15.90 (bottle)

Black cherry aromas with lush black and red cherry flavours. Warm and fruity with touches of spice

Caleo Primitivo (ITALY)

£4.25 (175ml), £5.50 (250ml), £15.90 (bottle)

Loads of ripe, succulent fruit, with a velvety texture, soft tannins and a smooth finish

Viña Amate Tempranillo Rioja (SPAIN)

£4.70 (175ml), £6.50 (250ml), £18.90 (bottle)

Lush berry fruit flavours with lovely hints of toasty spice and a long, lingering, fruit-filled finish

ROSÉ WINE

Zinnia Zinfandel (USA)

£4.00 (175ml), £5.20 (250ml), £15.50 (bottle)

Rose pink in colour with lashings of fresh raspberry and strawberry fruit flavours

CHAMPAGNE & SPARKLING WINE

Prosecco Spumante White Label (ITALY)

£20.95 (bottle)

Refreshing fizz with peach characters and lots of lively bubbles

Mionetto Prestige Black Label Prosecco (ITALY)

£5.95 (200ml bottle)

Classy miniature bottles of crisp Italian fizz. Served chilled with a straw or in a glass

Lanson Brut (FRANCE)

£37.00 (bottle)

Elegant, brisk and fresh. Generously balanced with aromas of white flowers and yellow fruits

Lanson White Label (FRANCE) £40.00 (bottle)

Fresh and zesty with a soft, off-dry fruity flavour and a lingering, fruit-filled finish

Welcome to The Ship Inn. Serving food daily from 12-8pm, we bring only the best seasonal produce to the Captain's table.

We support local too: our fish comes from James Dickson of Port Seton, meat from Andersons of North Berwick and bread from Bostock Bakery, both a stone's throw from The Ship.

Working hard in the galley, our able seamen know the ropes. Everything is prepared from scratch so what you get is good pub grub fresh from the field, farm or fishing boat.

We're an honest, hard-working crew so whether you're here for a square meal or to simply shoot the breeze (with a pint of one of our fine real ales of course!), we're here to keep you buoyed up.

We've highlighted veggie, vegan and gluten free dishes on our menu but can cater for all dietary requirements, common and not so common. Just speak to one of us if you have any special requests.

If you like the cut of our jib, please do tell your friends about The Ship Inn, and like us on Facebook!

STARTERS

Soup of the Day (V, GF*)

£4.25

served with Wholesome Bread and Butter

Deep-Fried Calamari

£5

in a Light Batter with a Homemade Thai Chilli Dip

Battered Jalapeño Peppers (V)

£5

stuffed with Cream Cheese, with a Homemade Smoked Chilli & Tomato Jam

Charred Flatbreads (V) (VF)

£5.50

with House-Smoked Aubergine & Garlic, Hummus and Black Olive & Sun-Dried Tomato Tapenade

add Extra Flatbreads

£1

Creamy, Garlic & Herb Wild Mushrooms on Toast (V, GF*)

£6

Creamy Green Thai Mussel & Onion Stew (GF*)

Starter - £7.50 Main - £14

* Gluten-free bread options are available. Please ask your server when ordering.

BURGERS

All our Burgers are chargrilled and served on a demi-brioche bun, with mayonnaise, baby gem lettuce, sliced beef tomato, gherkin, Ship Inn burger relish and fries. Gluten-free, vegan-friendly buns are available upon request.

Choose your Patty: 6oz Scotch Beef or Gosford Estate Free to Roam Chicken Breast. **Trade Up:** Garlic/Cajun Fries are an extra 50p.

The Original £10

A Plain-Cooked Patty of your Choice; select Extra Toppings to create your Own!

Original Cheese £11

Burger of your Choice, topped with Mature Cheddar

Cheese & Bacon £12

Mature Cheddar Cheese and Smoked Streaky Bacon

The Law £12.75

Caramelised Onions, Mature Cheddar and Smoked Streaky Bacon

The Mediterranean £14

Prime Spanish Chorizo, Mozzarella Cheese, Grilled Prosciutto Ham and Basil Pesto

The B&B £13.50

Grilled Field Mushroom, Strathdon Blue Cheese and Smoked Streaky Bacon

The Smokey BBQ £12.95

Smoked Hickory BBQ Sauce, Smoked Streaky Bacon and Mozzarella

Veggie Burger (V) £12

Spiced Sweet Potato & Chick Pea Patty, topped with a Fried Onion Ring and Coriander Yogurt

Extra Toppings

Mature Cheddar, Caramelised Onions, BBQ Sauce, Onion Ring £1

Strathdon Blue Cheese and Grilled Field Mushroom, Mozzarella, Basil Pesto, Smoked Halloumi, £1.25

Smoked Streaky Bacon, Prosciutto Ham, Spanish Chorizo

WARMING WINTER SALADS

Our salads come with rocket and radicchio leaves, cucumber, grated carrot and vine-ripened tomatoes

Maple-Smoked Grilled Halloumi, Red Pepper, Avocado and Roast Beetroot Salad (GF, V) £12

finished with a Sweet Thai Chilli Dressing

add Hickory-Smoked Paprika & Garlic King Prawns £3

Chicken, Chorizo and Sun-Dried Tomato Salad £12

Strips of Chicken Breast and Prime Spanish Chorizo, finished with a Basil Dressing

SIDES

House Slaw £2.50 Extra Bread and Butter £2 Roast Beetroot £2.50

Jalapeño & Coriander Slaw £2.75 House Salad £2.50 Garlic Bread £2.50

Onion Rings £2.50 Cheesy Fries £3.95 Cheesy Garlic Bread £3.50

House Fries £2.50 Seasonal Vegetables £3

Garlic Cajun Fries £3 Roast Corn on the Cob £3

MAINS

Fisherman's Pie (GF) £11

Haddock, Smoked Haddock and Salmon in a Creamy Leek & Chive Sauce, topped with Mash Potato and Isle of Mull Cheddar and served with Seasonal Vegetables

Fish & Chips: Beer Battered, Breaded or Grilled North Sea Haddock £12

with Mushy Peas and Homemade Tartare Sauce

Vegetable & Cannellini Bean Cassoulet (VF, GF*) £12

served with Fresh Bread and House Salad

Steak Ciabatta £12

Chargrilled Rib-Eye Steak topped with Caramelised Onions and Strathdon Blue Cheese

Mac & Cheese (V) £11

topped with a Mull Cheddar & Herb Crust and served with Garlic Ciabatta and House Salad

8oz Rib-Eye Steak £18

with Grilled Plum Tomato, Roast Field Mushroom, Fries and Onion Rings

add Pepper or Strathdon Blue Cheese Sauce £2

SMOKEHOUSE SPECIALS

The Smokehouse is where we create house-smoked specialties right here in our own back yard!

Check our specials board for more smokin' dishes!

Hickory Smoked Garlic & Basil King Prawns £6.50

House-Smoked Terrine Price on Request

Please ask your Server for Today's Choice

Creamy Smoked Chicken & Oregano Risotto £13

Strips of House-Smoked Chicken Breast and Roast Red Peppers, finished with Rocket and Parmesan

Pan-fried House-Smoked Orange, Ginger & Soy Duck Breast (GF) £14

served with Roast Sweet Potato, Wok-Fried Vegetables & Plum Jus

SWEETS

Sticky Toffee Pudding £5

served with Toffee Sauce and Vanilla Ice-Cream

Gluten-Free Chocolate Brownie (GF, VF) £6

served with Chocolate Sauce and Coconut Cream

Custard & Caramelised Pear Tart £5

topped with Chantilly Cream and Chocolate Sprinkles

Selection of Scottish Cheeses £8

Strathdon Blue, Isle of Mull Cheddar and Morangjee Brie, with House Chutney and Spiced Candied Walnuts