

THE FERRYMAN'S INN

STARTERS & SHARES

- Soup of the day with Crusty Bread & Butter (v) £5
- Fresh Bread, Olives, Olive Oil & Aged Balsamic Vinegar (vg) £7
- Fried Morangie Brie with Chilli & Foraged Berry Jam (v) £6
- Moules Mariniere £7 | £13
- Crispy Buttermilk Chicken Tenders with dips £5 | £9
- Antipasti- Prosciutto, Pepperoni, Morangie Brie, Olives, Chilli Infused Honey, Foraged Berry Jam £14

SALADS

- Grilled Chicken, Avocado, Chilli Infused Honey £8
- Cold Smoked Salmon, Capers, Creme Fraiche £9
- Roasted Beets, Vegan Feta, Balsamic Glaze (vg) £7

SANDWICHES

- Sandwiches- served on brown or white bloomer & root veg crisps**
- Ferrymans Club- Grilled Chicken, Bacon, Tomato £8
- North Atlantic Prawn, Marie Rose Sauce, Habanero Ketchup, Iceberg £9
- Hummus, Avocado, Balsamic (vg) £9
- Steak- Thinly sliced, grilled with red onions, finished with garlic butter £11

WOOD-FIRED PIZZA

Hand-stretched, wood fired & topped with the finest Buffalo Mozzarella & San Marzano Tomatoes

- Margarita (v) £10
- Butchers Sausage of the week, Fennel, Rocket £13
- Chicken, Rosemary, Sweetcorn £13
- Pepperoni & Chilli Infused Honey £13
- Prosciutto & Foraged Mushroom £13
- Peperonata & Black Olive (v) £13
- Roasted Beets, Vegan Feta & Balsamic (vg) £12

GRILL

Locally sourced, sustainable fresh fish, meat & poultry carefully selected to provide the best quality & value

- Butchers Sausages of the week, mash, greens, with our signature infused bone marrow gravy. £14
- 28 day-aged Farm Sirloin steak, chips, salad, choice of garlic butter, signature gravy or peppercorn £22
- Whole fish of the day, finished with garlic butter, lemon & herb new potatoes £20
- Highland Wagyu Burger, Secret Sauce, Relish, Iceberg, Pickle, Chips £15
- Moving Mountains Burger, Relish, Iceberg, Pickles, Chips (v) £14
- Woodfired Half Chicken, Slaw, Lemon & Herb Pots £15

SPECIALS / CLASSICS

- Beer battered Haddock, Hand-cut chips, Tartare Sauce, Mushy Peas £14
- Steak & Ale Pie, Puff Pastry, Hand-cut chips, Greens £14

The Ferryman's Raclette Grill

£29.5pp

Your own cast-iron grill served at your table using the embers from our wood-fired pizza oven. Savor the flavors and fun of cooking 200g of the finest fillet of beef and loin of venison per person, served with house salad and new potatoes.

(PRE ORDERING NECESSARY)

SIDE & BITES

- Chips (vg) £4
- Smoked Garlic Mash Potato (v) £5
- Seasonal Mixed Greens tossed in butter and lemon (v) £5
- Mac & Cheese £6
- Lemon & Herb New Pots (v) £5

DESSERTS

- Cheesecake of the day (v) £6
- Churros, Chocolate Sauce, Icecream (v) £7
- Chocolate Orange Tart, Ice Cream (v) £6
- Trio of Cheese, Oatcakes, Chilli & Foraged Berry Jam (v) £12

