

THE   
**FERRYMAN'S**  
TAYMOUTH MARINA, KENMORE PH15 2HW **INN**

TO SHARE

Rosemary flatbread, beetroot hummus, honey roasted heritage carrots & beetroot, pickled candy, beetroot & mixed olives (vg)  
£14

Baked Camembert studded with garlic & baked with prosciutto crudo, carpaccio de bresaola & mortadella, served with mixed olives & toasted sourdough  
£16

Wood fired king prawns, hot smoked salmon, crispy calamari, sriracha mayo, garlic & rosemary butter & toasted sourdough  
£18

TO START

Soup of the day with toasted sourdough & sea salt butter (vg)  
£6

Wild Scottish mushroom, garlic studded sour dough with olive oil & garlic herbs (vg)  
£7

Deep fried calamari with garlic, chili & fresh herbs, sriracha mayo & caramelized lemon  
£8

Pan-seared Perthshire pheasant breast, Stornoway black pudding, confit shallot & port jus  
£9

'Insalata caprese' beef tomato, sliced mozzarella (optional vegan mozzarella) & torn basil with extra virgin olive oil (v)  
£7

MAINS

Steamed Shetland Mussels, white wine, leeks, tarragon & crispy bacon  
£8 / £15

Slow roasted & crispy Ayrshire pork belly, Braeburn apple puree & Granny Smith apple, mustard salsa & potato fondant with a red wine jus  
£17

Caramelized chicory, braised in white wine & garlic, served with fennel & celeriac remoulade & parsnip crisps (vg)  
£13

Highland Wagyu steak burger, BBQ beef brisket, baby gem lettuce, relish & sriracha mayo, served with hand cut chips  
£17 (add cheese £2)

East Neuk haddock & hand cut chips, caramelized lemon & pea puree  
£15

Warm superfood salad of crispy duck or tofu with kale, roast cherry tomatoes, cucumber, quinoa, grilled corn, avocado puree, orange dressing & spiced nuts (vg)  
£16

Seasonal Scottish seafood 'en papillotte' market fresh fish, with mussels, squid, shell on prawns, steamed in the wood fired oven, with garlic & herb butter, toasted sourdough  
£20

28day matured Campbell ribeye steak, baked Portobello mushroom with parsley breadcrumbs, vine cherry tomatoes, watercress & hand cut chips  
£25 (add peppercorn sauce £2)



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PIZZAS

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

Margherita (v)  
£10

Broccoli, chilli, ricotta & lemon (v)  
£13

Pepperoni & chilli infused honey  
£13

Artichoke, rocket, vegan parmesan & truffle oil (vg)  
£13

Fig & prosciutto with a balsamic glaze  
£14

Spicy nduja sausage, pineapple & spiced mayo  
£14

Chicken, rosemary & sweetcorn  
£13

*All pizzas available as a gluten free option.*

SIDES

Hand cut chips (vg)  
£4  
(add parmesan & truffle oil £1)

Roasted heritage carrots (vg)  
£5

Sautéed & buttered kale (v)  
£4

Stornoway black pudding bon bons, siracha mayo  
£6

Halloumi bites with balsamic onions (v)  
£6

Mac & cheese bites (v)  
£6

DESSERTS

Thyme for tea: lemon posset Earl grey jelly cubes, honeycomb, cotton candy & meringue, with shortbread  
£7

Banana & hazelnut crumble with clotted cream ice cream  
£6

Cake of the Day  
£5

*(Vegan & gluten free options available)*

All pizzas and sides are available for takeaway