

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

TO SHARE

Rosemary flatbread, red pepper hummus, artichoke,
candied beetroot, grilled pear & mixed olives (vg) £16

Baked Camembert studded with garlic & baked served with prosciutto crudo,
carpaccio de bresaola & mortadella, mixed olives & toasted sourdough £18

Wood fired king prawns, hot smoked salmon, mussels, crispy calamari,
citrus aioli, toasted sourdough with garlic & rosemary butter £20

TO START

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

Beetroot & tofu gravadlax, balsamic rocket (vg) £7

Deep fried calamari with garlic, chilli & fresh herbs,
citrus aioli & caramelised lemon £8

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

Pear & gorgonzola salad with pomegranate seeds (v) £8

MAINS

Steamed Shetland Mussels in classic Mariniere with cream, garlic & parsley
or with a chilli & tomato Arrabbiata sauce served with sourdough £8 / £15

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

Moving Mountains plant based burger with baby gem lettuce, buffalo tomato
& citrus aioli served with hand cut chips (v, vg option) £15

Highland Wagyu steak burger with BBQ beef brisket, baby gem lettuce, buffalo tomato
& spiced relish, served with hand cut chips £18
(add cheese £2)

East Neuk haddock & hand cut chips, caramelised lemon & mushy peas £16

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

Seasonal Scottish market fish with mussels, squid, shell on prawns
with garlic & herb butter served with toasted sourdough £20

28 day matured Campbells ribeye steak served with baked Portobello mushroom
& parsley breadcrumbs, vine cherry tomatoes, Affilla cress & 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)
£11

Broccoli, chilli, ricotta & lemon (v)
£14

Pepperoni & chilli infused honey
£14

Artichoke, rocket, vegan parmesan & truffle oil (vg)
£14

Quattro formaggi, 4 cheese (v)
£15

Fig & prosciutto with a balsamic glaze
£15

Pear & gorgonzola (v)
£14

Chicken, rosemary & sweetcorn
£14

SIDES

Balsamic roasted Piccolino
vine tomatoes (vg) £5

Halloumi bites with
balsamic onion chutney (v) £6

Hand cut chips (vg) £4
(add parmesan & truffle oil £2)

Padron peppers (vg)
£6

Fig & pecorino salad (v)
£5

Mac & cheese bites (v)
£6

DESSERTS

Chocolate orange tart with creme fraiche & mint £6

Upside down cheesecake £6

Cake of the day £5

Ice cream £5

(Vegan & gluten free options available)

ALL PIZZAS AND SIDES ARE AVAILABLE FOR TAKEAWAY

