

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

TO SHARE

Rosemary Flatbread, Red Pepper Hummus, Artichoke, Candied Beetroot,
Grilled Pear, Mixed Olives *Olive Oil & Balsamic* (v, vg) £18

Baked Camembert, Prosciutto Crudo, Carpaccio di Bresaola, Mortadella,
Mixed Olives, Toasted Sourdough *Olive Oil & Balsamic* £25

Wood-Fired King Prawns, Hot Smoked Salmon, Mussels, Calamari,
Citrus Aioli, Toasted Sourdough *Olive Oil & Balsamic* £26

TO START

Calamari, Chilli *Citrus Aioli* £8

Heritage Tomato Salad *Wild Rocket & Balsamic Dressing* (v, vg, gf) £8.50

Pickled Wild Mushrooms on Toast *Garlic & Poached Hens Egg* (v, vg) £9.50

Mussels Marinière & Sourdough *Cream, Garlic, Parsley* £11

Crispy Buttermilk Chicken Tenders *Cajun Mayo* £8

Fresh Grilled Atlantic Prawns on Toasted Sourdough *Garlic & Lemon* £9.50

Roast Beef on Wild Hearth Focaccia *Arran Mustard, Pickled Radish, Rocket* £8

MAINS

Caesar Salad *Bacon, Anchovies, Poached Egg* with choice of
Oak Smoked Salmon or Grilled Free-Range Chicken £16

Scotch Rump Steak Frites *Café de Paris* (gf) £22

Grilled Market Fish of the Day *Garlic Butter and Caper Sauce,*
Lemon & Herb Sauteed New Potatoes (gf) (£ ask server)

Portobello Mushroom & Feta Burger *Baby Gem, Buffalo Tomato, Chilli Jam & Fries* (v, vg) £15

Rotmell Farm Grass-Fed Beef Burger *Baby Gem, Buffalo Tomato, Spiced Relish, Fries* £17

East Neuk Haddock, Triple Cooked Hand Cut Chips, Mushy Peas & *Ferryman's Inn Tartare Sauce* £18.50

Pork Tomahawk Steak *Beef Tomato, Fries, Coleslaw & Apple Salsa* (gf) £26

ALL TABLES SHALL HAVE AN ADDITIONAL 10% DISCRETIONARY SERVICE CHARGE

Gluten Free (gf), Vegetarian (v) and Vegan (vg) options available on marked items



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PIZZAS

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

Margherita (v, vg, gf) £12

Wild Mushroom Truffle Oil (v, vg, gf) £15

Pepperoni Chilli Honey (gf) £16

Burrata & Pesto (contains nuts) Lemon (v, gf) £16

Crab & Chilli Chives (gf) £18

Prosciutto & Rocket Balsamic Glaze (gf) £16

Spinach & Olive Béchamel Sauce & Baked Egg (v, gf) £15

Chicken & Sweetcorn Fresh Rosemary (gf) £16

SIDES & BITES

Toasted Fresh Focaccia Olive Oil, Balsamic (v, vg) £6.50

Mac & Cheese Spring Onion, Herb Crumb (v) £6

Hand Cut Chips Sea Salt & Rosemary (v, vg) £4.50

Fries Parmesan & Chilli (v, gf) £4

Padron Peppers Sea Salt (v, vg, gf) £5

DESSERTS

Churros Cinnamon Sugar Chocolate Sauce £7

Upside-down Cheesecake £6

Chocolate Tart Mint Crème Fraîche £6

Rhubarb & Ginger Gâteau Rhubarb Compote (v, vg, gf) £6

Affogato Amaretto Espresso Ice Cream £7

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We make everything possible inhouse and use local suppliers where possible, we are proud to partner with suppliers such as Wild Hearth Bakery & Rotmell Farm.

