

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

TO SHARE

Toasted Fresh Focaccia *Olive Oil, Balsamic (vg) £6*

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

Baked Camembert, Prosciutto Crudo, Carpaccio de 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

Soup of the Day, *Toasted Sourdough (vg) £6.50*

Calamari, Chilli *Citrus Aioli £8*

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

Cesar 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, Lemon & Herb New Potatoes (ask server)*

Portobello Mushroom & Feta Burger *Baby Gem, Buffalo Tomato, Chilli Jam & Fries (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 & *Ferrymans Inn Tartare Sauce £18.50*

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

Gluten Free (gf), Vegetarian (v) and Vegan (vg)



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PIZZAS

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

Margherita (v) £12

Wild Mushroom Truffle Oil (v) £15

Pepperoni Chilli Honey £16

Burrata & Pesto Lemon (v) £16

Crab & Chilli Chives £18

Prosciutto & Rocket Balsamic Glaze £16

Artichoke & Black Olive Béchamel Sauce (v) £15

Chicken & Sweetcorn Fresh Rosemary £16

Gluten free pizza bases & vegan cheese available on request

SIDES & BITES

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

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

Fries Parmesan & Chilli (v, gf) £4

Padron Peppers Sea Salt (vg, gf) £5

Sautéed Sugarsnap Peas (v, gf) £5

DESSERTS

Churros Cinnamon Sugar Chocolate Sauce (v) £7

Upside-down Cheesecake (v) £6

Chocolate Tart Mascarpone Mint (v) £6

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

Affogato Ice Cream Amaretto Espresso (v, gf) £7

*We take pride in crafting as much of our menu in-house as possible,
using locally sourced ingredients whenever available.*

Vegetarian (v) and Vegan (vg), Gluten Free (gf)

