

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

TO SHARE

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

Flatbread Platter of Red Pepper Hummus, Celery, Artichokes, Zucchini, Olives, Cornichons, Pickled Beetroot, Flatbread, *Extra Virgin Olive Oil (vg) £20*

Charcuterie Platter of Camembert, Parma Ham, Salami, Bresaola, Olives, Cornichons, Sourdough £28

Seafood Platter of Mussels, Prawns, Crayfish Tails, Arbroath Smoked Pate, Calamari, Hot Smoked Salmon, Cullen Skink, Sourdough Lemon Aioli £28

Ferryman's Platter of Padron Peppers, Deer Stalker Bridies, Mac & Cheese, Calamari, Haggis Croquette, Cullen Skink, Hand Cut Chips £26

TO START

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

Cullen Skink *Sourdough £8*

Haggis Croquette & Hasselback Baby Potatoes, Beetroot Purée, *Bone Marrow Jus £8*

Calamari *Chilli Citrus Aioli £8*

Chili & Coriander Sweetcorn Fritter *Mint Cucumber Yogurt (vg) £8*

Garlic & Paprika Piri Piri Prawns *Lemon & Sourdough £9.50*

Crispy Buttermilk Chicken Tenders *Cajun Mayo £8*

Mussels *Marinière & Sourdough Cream, Garlic, Parsley £11.50*

MAINS

Pheasant Breast Salad with Watercress, Blackberries & Blue Murder *Beetroot Vinaigrette (gf) £17*

Pan Fried Monkfish with Green Beans & Puy Lentils *Chorizo, White Wine Sauce (gf) £22*

Scotch Rump Steak Frites *Cafe de Paris (gf) £22* (add Bone Marrow jus £2)

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

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

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

Ferryman's Homemade Pies with Chive Mash, Sugarsnap Peas

Wild Game Pie *Bone Marrow Jus £21*

Hearty Vegetarian Pie *Beetroot Jus (v) £19*

Gluten Free (gf), Vegetarian (v), 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

Prosciutto & Rocket Balsamic Glaze £16

Artichoke & Black Olive (v) £15

Chicken & Sweetcorn Fresh Rosemary £16

'Nduja & Burrata Chives £16

Ferryman's Seafood Pizza Tomato, Rocket, Lemon £18

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

Winter Berry Pavlova Whipped Cream, Lemon Curd (v) £6

Lemon Posset Lime Curd, Ginger Shortbread (v) £6

Chocolate Truffle Brownie Torte (gf, vg) £6.50

Churros Cinnamon Sugar, Chocolate Sauce (v) £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.*

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

