

## SAMPLE PRIVATE DINING MENU

### TO START

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

Calamari *Chilli Citrus Aioli* £8

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

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

### MAINS

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

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

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

**Ferrymans Homemade Pies** with Chive Mash, Sugarsnap Peas

Wild Game Pie *Bone Marrow Jus* £21

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

### 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

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

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

Sautéed Sugarsnap Peas (v, gf) £5

### DESSERTS

Chocolate Truffle Brownie Torte (gf, vg) £6.50

Churros *Cinnamon Sugar, Chocolate Sauce* (v) £6

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

*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). Gluten free pizza bases & vegan cheese available on request*





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