

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

TO SHARE

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

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

Charcuterie Platter of Camembert, Parma Ham, Salami Bresaola, Nduja, Cornichons, Olives, Sourdough *Extra Virgin Olive Oil & Balsamic £28*

Seafood Platter of Mussels, Langoustines, Crayfish Tails, Arbroath Smoked Pate, Calamari, Hot Smoked Salmon, Seafood Bisque, Sourdough *Lemon Aioli £28*

TO START

Fig & Gorgonzola Salad *Rocket, Balsamic Glaze (v, gf) £8*

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

Calamari *Chili, Citrus Aioli £8*

Potato Rosti topped with Grilled Red Pepper, Sweet Potato, Coconut Yoghurt, *Herb Oil (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

Market Fish & Sautéed Potatoes, Seasonal Vegetables *Beurre Blanc (gf) (Market Price, ask your server)*

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

Locally Sourced Haddock & Hand Cut Chips, Mushy Peas *Ferrymans Inn Tartare Sauce £18.50*

Rack of Lamb, Potato Rosti, Broad Bean Cassoulet *Mint Jus (gf) £29*

Mussels Marinière & Sourdough *Cream, Garlic, Parsley £16.50*

Grilled Chicken Breast, Strawberry & Black Olive Salad *Mango, Honey £16*

Pickled Fennel, Beetroot & Bulgur Wheat Salad *Pomegranate, Herb Oil (vg) £16*

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



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PIZZAS

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

Margherita (v) £12

Pepperoni Chilli Honey £16

Burrata & Pesto Lemon (v) £16

Prosciutto & Rocket Balsamic Glaze £16

Courgette, Artichoke & Cherry Tomato (v) £15

Chicken & Sweetcorn Fresh Rosemary £16

Fig & Gorgonzola Truffle Honey (v) £15

'Nduja & Burrata Chives £16

Hot Smoked Salmon, Red Onion, Lemon Zest Bianca Base £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

Sautéed Seasonal Greens (v, gf) £5

Baby Potatoes Butter (v, gf) £5

House Salad Mustard Vinaigrette (vg, gf) £5

DESSERTS

Mango & Apricot Pavlova Whipped Cream (v, gf) £7

White Chocolate and Raspberry Cookie Dough & Ice Cream Chantilly Cream, Chocolate Sauce (v) £7

Vegan Coconut Panna Cotta Blood Orange Sorbet, Gin Macerated Berries (vg, gf) £7

Churros Cinnamon Sugar, Chocolate Sauce (v) £6

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

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

A discretionary service charge will be added to tables of 6 and more.

Allergen Notice: We take food safety seriously and follow strict procedures to manage allergens. However, as we operate in a small kitchen, cross-contamination is possible. Our menu descriptions do not list all ingredients - please ask for our allergens matrix or inform our team of any allergies or intolerances before ordering.

