

THE FERRYMAN'S

TO START	FIG & GORGONZOLA SALAD (V/GF)	£8.00
	Rocket and balsamic glaze	
	HAGGIS CROQUETTE & HASSELBACK BABY POTATOES	£8.00
	Beetroot puree, bone marrow jus	
	CALAMARI	£8.00
	Chilli, citrus aioli	
	POTATO ROSTI (VG)	
	Topped with grilled pepper, sweet potato, beetroot puree, coconut yoghurt, herb oil	£8.50
	GARLIC & PAPRIKA PIRI PIRI PRAWNS	£9.50
	Lemon, sourdough	
	CRISPY BUTTERMILK CHICKEN TENDERS	£8.50
	Cajun mayo	
	MUSSELS MARINIERE	£11.50
	Sourdough, cream, garlic, parsley	

MAINS	MARKET FISH (GF)	Market Price
	Sauteed potatoes, seasonal vegetables, beurre blanc	
	SCOTCH RUMP STEAK FRITES	£23.00
	Café de Paris butter, vine tomatoes	
	PORTOBELLO MUSHROOM & FETA BURGER (VG)	£15.00
	Baby gem, buffalo tomato, chilli jam and fries	
	DUNKELD BUTCHER BEEF BURGER	£17.00
	Baby gem, buffalo tomato, relish and fries	
	LOCALLY SOURCED HADDOCK	£19.00
	Handcut chips, mushy peas, freshly made Ferryman's tartare sauce	
	MUSSELS MARINIERE	£16.50
	Sourdough, cream, garlic, parsley	
	GRILLED CHICKEN BREAST SALAD	£16.00
	Strawberry, black olive, mango, honey	
	PICKLED FENNEL, BEETROOT & BULGUR WHEAT SALAD (VG)	£16.00
	Pommergranate, herb oil	

SHARING BOARDS	TOASTED FOCACCIA (VG)	£6.00
	Olive oil, balsamic	
	FLATBREAD PLATTER (VG)	
	Harissa smoked hummus, celery, artichokes, zucchini, olives, cornichons, pickled beetroot, flatbread, olive oil	£21.00
	CHARCUTERIE PLATTER	
	Baked camembert, Parma ham, salami, bresaola, nduja, cornichons, olives, sourdough, olive oil, balsamic	£28.00
	SIGNATURE SEAFOOD PLATTER	
	Mussels, langoustines, crayfish tails, Arbroath smoked pate, calamari, hot smoked salmon, seafood bisque, sourdough, lemon aioli	£29.50

SIDES & BITES	MAC & CHEESE (V)	£6.00
	Spring onion, herb crumb	
	HAND CUT CHIPS (VG/GF)	£4.50
	Sea salt, rosemary	
	FRIES (V/GF)	£4.50
	Parmesan, chilli	
	SAUTEED SEASONAL GREENS (V/GF)	£5.50
	BABY POTATOES (V/GF)	£5.00
	Butter	
	HOUSE SALAD	£6.00
	Mustard vinaigrette	

SPECIALS	ASK YOUR SERVER FOR TODAY'S SPECIAL	Market Price
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ALL OUR PIZZAS ARE HAND-STRETCHED, WOOD FIRED AND TOPPED WITH THE
FINEST MOZZARELLA AND SAN MARZANO TOMATOES

PIZZAS

MARGHERITA (V) Mozzarella, basil	£13.00
PEPPERONI Chilli honey	£16.00
BURRATA & PESTO (V) Lemon zest	£16.00
PROSCIUTTO & ROCKET Balsamic glaze	£16.00
COURGETTE, ARTICHOKE & CHERRY TOMATO (V)	£15.00
CHICKEN & SWEETCORN Fresh Rosemary	£16.00
FIG & GORGONZOLA (V) Truffle honey	£15.00
'NDUJA & BURRATA Chives	£16.00
HOT SMOKED SALMON Red onion, lemon zest, bianca base	£16.00

DESSERTS

MANGO & RASPBERRY PAVLOVA (V/GF) Whipped cream	£7.00
WHITE CHOCOLATE & RASPBERRY COOKIE DOUGH (V) Ice cream, Chantilly cream, chocolate sauce	£7.00
VEGAN COCONUT PANNA COTTA (VG/GF) Blood orange sorbet, gin macerated berries	£7.00
CHURROS (V) Cinnamon sugar, chocolate sauce	£6.00

OUR MENU DESCRIPTION DOES NOT INCLUDE A FULL DESCRIPTION OF INGREDIENTS, PLEASE ASK FOR OUR ALLERGEN'S MATRIX
FOR ANY ALLERGENS OR INTOLERANCES OR SCAN THE QR CODE
GF - GLUTEN-FREE VG- VEGAN V - VEGETARIAN

GLUTEN FREE PIZZA BASES AND VEGAN CHEESE ARE AVAILABLE ON REQUEST