

# THE FERRYMAN'S

<b>START TO</b>	<b>KFP - KENMORE FRIED PIGEON</b>	£8.50
	Rocket and balsamic glaze	
	<b>SOUP OF THE DAY (VEG/GF)</b>	£8.00
	Ask your server for details	
	<b>CALAMARI</b>	£8.50
	Chilli, citrus aioli	
	<b>STUFFED PIQUILLO PEPPERS (V/VG/GF)</b>	£8.50
	Vegan feta cheese, rocket, piccalilli	
	<b>CULLEN SKINK</b>	£8.50
	Sourdough	
<b>CRISPY BUTTERMILK CHICKEN TENDERS</b>	£8.50	
Cajun mayo		
<b>WILD BOAR PATE</b>	£9.00	
Oatcakes, apple and walnut chutney		
<b>SCALLOPS</b>	£12	
Pea puree, black pudding crumb, Parma ham crisp		
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<b>MAINS</b>	<b>MARKET FISH (GF)</b>	Market Price
	Sauteed potatoes, seasonal vegetables, beurre blanc	
	<b>VENISON BURGER</b>	£17.00
	Baby gem, buffalo tomato, red onion chutney and fries	
	<b>8OZ SIRLOIN STEAK</b>	£35.00
	Vine tomatoes, mushroom, onion rings	
	<b>MOVING MOUNTAIN BURGER (VG)</b>	£18.00
	Vegan cheddar, buffalo tomato, baby gem, chilli jam	
	<b>DUNKELD BUTCHER BEEF BURGER</b>	£18.00
	Baby gem, buffalo tomato, salsa and fries	
	<b>LOCALLY SOURCED HADDOCK</b>	£19.00
	Handcut chips, mushy peas, freshly made Ferryman's tartare sauce	
	<b>MUSSELS MARINIERE</b>	£16.50
Sourdough, cream, garlic, parsley		
<b>VENISON LOIN</b>	£29.00	
Dauphinoise potatoes, tender stem broccoli, rainbow carrots, blueberry jus		
<b>CHARRED HISPY CABBAGE (V/VG)</b>	£15.00	
Romesco sauce, gochujang glaze, crispy shallots, baby corn		

## SHARING BOARDS

<b>TOASTED FOCACCIA (VG)</b>	£6.00
Olive oil, balsamic	
<b>FLATBREAD PLATTER (VG)</b>	£21.00
Baba ghanoush, piquillo peppers, artichokes, zucchini, olives, cornichons, flatbread, olive oil	
<b>CHARCUTERIE PLATTER</b>	£28.00
Baked camembert, red onion chutney, prosciutto, salami pastrami, nduja, cornichons, olives, sourdough, olive oil, balsamic	
<b>SIGNATURE SEAFOOD PLATTER</b>	£29.50
Mussels, langoustines, crayfish tails, Arbroath smoked pate, calamari, Loch Tay smoked trout, Cullen skink, sourdough, lemon aioli	

## SIDES & BITES SPECIALS

<b>MAC &amp; CHEESE BITE (V)</b>	£6.00
Mushroom and truffle puree	
<b>HAND CUT CHIPS (VG/GF)</b>	£5.00
Sea salt, rosemary	
<b>FRIES (V/GF)</b>	£6.00
Truffle oil, Parmesan crisp	
<b>SAUTEED SEASONAL GREENS (V/GF)</b>	£6.00
<b>DAUPHINOISE POTATOES (V/GF)</b>	£5.00
<b>ONION RINGS (V)</b>	£4.50
<b>HOUSE SALAD (V/VG)</b>	£6.00
Mustard vinaigrette	

<b>ASK YOU SERVER FOR TODAY'S SPECIAL</b>	Market Price
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# THE FERRYMAN'S

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
RED PEPPER, BLACK OLIVES, ROCKET (V)	£15.00
CHICKEN, PANCETTA Caramelised red onions	£16.00
RICOTTA, MUSHROOM, SPINACH (V) Truffle honey	£15.00
'NDUJA & BURRATA Chives	£16.00
CRAY FISH, CHILLI, GARLIC Red onion,lemon zest, bianca base	£16.00

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## DESSERTS

BLACK CHERRY MILLE-FEUILLE Whipped white chocolate praline	£7.50
PLUM AND PEAR CRUMBLE, Cinamon clotted cream	£7.00
VEGAN TREACLE TART vegan cream, rum raisin compote	£7.00
CHURROS (V) Cinnamon sugar, chocolate sauce	£6.00

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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