

THE FERRYMAN'S

TO START

KFP - KENMORE FRIED PIGEON Rocket and cranberry salsa	12.95
HAGGIS PARCELS Filo pastry, Aberfeldy 12yo whisky sauce	9.00
CALAMARI Chilli, citrus aioli	9.00
HERITAGE TOMATO BRUSCHETTA (V/VG) Micro basil	10.00
CULLEN SKINK Sourdough	8.50
CRISPY BUTTERMILK CHICKEN TENDERS Chilli honey dip	10.95
HAM HOUGH TERRINE Pickled rainbow carrots, chargrilled silver skin onions, sweetcorn, pineapple relish	12.50
SCALLOPS ST JACQUES Mushroom and white wine sauce, mash potato and cheese crumb	11.00

MAINS

MARKET FISH (GF) Sautéed potatoes, seasonal vegetables, caper and dill sauce	Market Price
VENISON BURGER Rosemary focaccia bun, baby gem, buffalo tomato, red onion chutney, fries	17.00
8OZ RIB-EYE STEAK Vine tomatoes, mushroom, onion rings, fries, garlic & herb butter	39.95
MOVING MOUNTAIN BURGER (VG) Vegan cheddar, buffalo tomato, baby gem, chilli jam	18.00
DUNKELD BUTCHER BEEF BURGER Baby gem, buffalo tomato, salsa and fries	18.00
LOCALLY SOURCED HADDOCK Handcut chips, pea purée, freshly made Ferryman's tartare sauce	20.00
VENISON LOIN Dauphinoise potato, butternut squash purée, black pudding bon bon, seasonal veg, blueberry jus	40.00
6OZ LAMB RUMP Carrot, potato truffle gratin, rosemary & thyme jus	37.00
BUFFALO CAULIFLOWER WINGS (V/VG) Corn on the cob, Cajun fries, Ferryman's hot sauce	15.00

SHARING BOARDS

TOASTED FOCACCIA (VG) Olive oil, balsamic	6.00
GARDEN GRAZE BOARD (VG) Beetroot hummus stuffed peppers, confit tomato, celery, smoked artichoke, pickled wild mushroom, falafel, grilled courgette, olives, balsamic and olive oil, sourdough	28.00
SCOTTISH LARDER BOARD Cullen skink, smoked trout, cured venison, smoked pheasant breast haggis parcel, black pudding bon bons, Arbroath smokie paté, west coast langoustines, pickled herring, Shetlands mussels, Isle of Mull cheddar, sourdough	50.00

SALADS

FALAFEL & SPINACH (V/VG/GF) Roasted butternut, beetroot dressing	19.00
CAESAR SALAD Caesar dressing, anchovies, panchetta, poached egg, croutons Add Chicken or smoked trout	16.00 +4.00
HERITAGE TOMATO & BURATA Mint Dressing	19.50

SIDES & BITES

TRUFFLE MAC & CHEESE (V)	6.00
HAND CUT CHIPS (VG/GF) Sea salt, rosemary	5.00
FRIES (V/GF) Truffle oil, Parmesan crisp	6.00
SAUTEED SEASONAL GREENS (V/GF)	6.00
DAUPHINOISE POTATOES (V/GF)	5.00
ONION RINGS (V)	4.50
HOUSE SALAD (V/VG) Mustard vinaigrette	6.00

SPECIALS

ASK YOU SERVER FOR TODAYS SPECIAL	Market Price
--------------------------------------	-----------------

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	17.00

DESSERTS

CHOCOLATE AND ORANGE TORTE White chocolate mascarpone	9.00
DOUGHNUTS AND ICE CREAM Butterscotch sauce	8.00
LEMON AND BERRY DELICE (V/VG/GF) Mango sorbet	8.00

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