



## BREAKFAST MENU

**Available from 7 – 9.30am**

***Please help yourself from our breakfast buffet to the following selection:***

Orange, pineapple, grapefruit, apple or cranberry juice

Muesli, Granola, Cornflakes, Rice Crispies, Fruit and Fibre, Weetabix  
Crunchy Nut Cornflakes,

Fresh seasonal fruit, natural and fruit yoghurts

Croissants and pastries

### ***Orcadian cooked breakfast to order:***

Freshly made porridge from Scottish Oats with blueberries  
and fresh Orkney Cream

Boiled, scrambled, poached or fried free range eggs from Vetquoy Farm

Bacon, Flett's pork sausages, beans, mushrooms, grilled tomato  
Flett's Haggis

Omelette made with Vetquoy Farm free range eggs with a choice of bacon  
mushroom or Orkney cheddar cheese

Westray Processors smoked haddock grilled and served with parsley butter

### ***All served with:***

Freshly brewed coffee from Orkney Espresso Services

Brown and white toast

Scottish tea and a selection of fruit and herbal teas

If you have any special dietary requirements, or are allergic to any ingredients, please  
advise your server before ordering



## **Taste Our Best at the Ferry Inn**

The kitchen at the Ferry Inn is open all day from breakfast 'til supper with a full range of meals and snacks including tea, coffee and homebakes. Serving from 0700 to 2100 there is always something tasty on the go.

We offer a great pub menu alongside a splendid a la carte selection. We are proud to source and serve a full range of Orkney produce, supporting local growers and manufacturers while ensuring our guests enjoy both the quality and provenance of the islands' fare. Our meats are sourced from award winning local butcher E Flett & Son, who themselves buy locally grown beef, lamb and pork. Our seafood is from Orkney Fishermens Society, a co-operative business which has been the lifeblood of our harbour town for over 60 years. Their fresh shellfish - scallops, brown crab and lobster - and when in season Scapa Flow langoustines and line-caught mackerel, are brought in daily by local boats, with whitefish sourced predominately from the markets in Scrabster and Lerwick. The haddock for our superb fish and chips special is from sustainable stocks, and Jolly's of Orkney provide excellent secondary processing for example for our range of smoked salmon products. Dairy needs are well met by local cheese manufacturers at Grimbister Farm and the Orkney Cheese co-operative, with milk, cream, butter and ice-cream from the Orkney Creamery at Crantit. With Vetquoy Free Range Farm eggs, breads and biscuits from Stromness producers Argo's and Stockan's to supplement our homebaked breads and cakes, and our own garden grown soft fruits and herbs when in season, we truly work to offer a fantastic 'Taste of Orkney'.

With wines and beer aplenty, including a full range of locally brewed beers and ales from the Orkney and Swannay Breweries, along with premium spirits such as Orkney's Kirkuvagr and Johnsmas Gins, Scapa and Highland Park whisky and not forgetting our crystal clear water on tap, we will always make sure your meal is washed down a treat at The Ferry Inn!

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