



EVENING MENU (5pm till 9pm)

STARTERS

Soup of the Day with crusty homemade bread (V) (GF option available).....	£4.50
Ferry Inn Seafood Chowder with fresh parsley and crusty homemade bread (SF)	£6.75
Salt and Pepper Squid with homemade sweet chilli sauce (GF) (DF option available)	£6.95
Crunchy Breaded Grimbister Farmhouse Cheese served with red onion and fresh thyme marmalade (V)	£6.95
Orkney Crab Tart served with Home-made marie-rose and a dressed salad (SF)	£6.50

M A I N S

Burgers in a lightly toasted sesame brioche roll with hand cut chips and a red pepper relish served with sliced tomato and iceberg lettuce (N) (DF without roll) <ul style="list-style-type: none">• Orkney Beef Burger - our splendid house special 6oz burger.....• Cajun Spiced Chicken - lightly spiced marinated fillet of chicken breast (GF)• Falafel and Spinach (vegan)..... <p style="text-align: center;"><i>extra topping of cheese, red onion marmalade or bacon at £1.00 each</i></p>	£10.95 £10.95 £9.50
Orkney Steak and Ale Pie marinated slow cooked local beef in rich gravy with a puff pastry lid served with new boiled potatoes or hand cut chips with carrots and peas (DF option available)	£11.25
Ferry Inn Ploughman's Lunch mini pork pie served with Orkney Isles Preserves beetroot chutney, mature Orkney red cheddar, pickled onion, cherry tomatoes, boiled egg and apple with crisp house dressed salad and our own crusty bread	£10.00
Mild and Fruity Chicken Curry served with basmati rice and a crisp popadom (A vegetarian option is available (V))	£10.00
Our Speciality - Beer Battered Haddock	£11.95

GF – gluten free DF – dairy free SF – shellfish N – nuts/seeds V – vegetarian

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

with homemade tartare sauce hand cut chips and peas (*GF & DF options available*)
(or try the healthy option grilled haddock with lemon & parsley butter and boiled potatoes)

Roasted Vegetable and Orkney Farmhouse Cheese Tart.....£11.25
served with dressed salad, red onion marmalade and hand cut chips (*V*)

Local Three Egg Omelette £6.95
served with dressed salad, coleslaw and hand cut chips
Extra fillings £1.00 each: Choose from Orkney cheddar, bacon, mushroom, tomato

Pan Fried Scallops.....£16.95
served on a bed of salad with balsamic reduction and new boiled potatoes (*GF/SF*)

Orkney Organic Salmon En-croute.....£16.50
served with beetroot & wheatberry couscous, lemon yogurt and a dressed salad garnish

Prime Orkney Beef Steaks (*GF*) (*DF option available*)
served with red pepper relish, buttered peas and our hand cut chips
12 oz rump.....£21.00
8 oz sirloin.....£24.95
Choose to add: onion-rings; grilled tomato; or garlic mushrooms £1.50 each
Add a sauce: 12 year old Highland Park £4.75 / whisky or peppercorn £2.50

Slow Cooked Lamb Shank.....£16.00
served with mustard mash and a rosemary and red wine sauce

Hot Smoked Orkney Salmon and King Prawn Linguini.....£16.95
with courgettes and leeks, served with shaved parmesan (*SF*)

Side Dishes

Battered Squid Rings (<i>DF</i>).....£5.00	Beer Battered Onion Rings (<i>DF</i>).....£3.00
Cajun Potato Wedges (<i>DF</i>).....£3.00	Garlic Bread (<i>V</i>).....£2.50
Hand Cut Chips (<i>DF/GF</i>).....£2.75	Crusty Bread and Butter.....£2.00

D E S s e r t S

Homemade Caramel Apple Cheesecake£6.50
with a raspberry coulis and strawberries

Duo of Orkney Ice Cream (or sorbet for DF).....£4.50
(original, vanilla, strawberry, raspberry, chocolate, Orkney fudge)

Salted Chocolate and Pecan tart.....£6.50
served with whipped vanilla Orkney cream or Orkney ice cream

Homemade Sticky Toffee Pudding.....£6.95
with rich butterscotch sauce and vanilla Orkney ice-cream

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Cheese Board (*GF option available*)£7.50
with a selection of Orkney cheeses, homemade chutney red grapes, apple and mini Orkney oatcakes

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