



**Evening Menu**  
**Served from 17:00**

<b>STARTERS</b>	<b>PRICE</b>
<b>Soup of the Day</b> served with home baked bread	4.50
<b>Ferry Inn Seafood Chowder</b> smoked fish, potato & leek, crusty bread	7.00
<b>Fried Local Farmhouse Cheese</b> chilli salsa, red onion, aged balsamic	7.00
<b>Beetroot Cured Cod</b> carrot slaw, capers & lemon dressing	8.00
<b>Smoked Ham Hough Terrine</b> cauliflower piccalilli, crisp bread	6.00
<b>Mackerel Fillet</b> crushed avocado, chilli, pickled fennel	6.00
<b>Hand Dived Orkney Scallops</b> cauliflower, curry, parmesan	10.00
• Available as a main course	18.00

<b>MAINS</b>	
<b>Battered Haddock</b> mushy peas, chunky chips, tartare sauce	13.50
<b>Monkfish &amp; King Prawn Curry</b> steamed rice, minted yoghurt, pooris	17.00
<b>Sea Bass Fillets</b> green beans, chilli butter, smoked paprika	16.00
<b>Braised Orkney Beef Feather Blade</b> herb dumplings, root vegetables, horseradish	17.00
<b>Salmon Fishcakes</b> pickled cucumber, tartare sauce, lemon	15.00
<b>Hake Fillet</b> charred fennel, carrot, coriander	16.00
<b>Orkney Smoked Cheddar Cheesecake</b> watercress, beetroot, walnuts	13.00
<b>6oz Orkney Beef Burger</b> local cheddar, tomato relish, pickled onion, chunky chips	13.00

<b>STEAKS</b>	
<b>Prime E. Flett Butcher's Orkney Beef Steaks</b>	
• 10oz Sirloin	28.00
• 10oz Ribeye	28.00
• 8oz fillet	32.00
Served with slow roasted tomato, king oyster mushroom, watercress and your choice of sauce: peppercorn, garlic butter, chimichurri or whisky	3.00
<b>Build your own surf &amp; turf:</b>	
add <b>half lobster</b>	15.00
add <b>scallop(s)</b>	each 4.00
add <b>king prawn(s)</b>	each 3.00

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

## **SALADS**

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<b>Orkney Farmhouse Cheese</b> beetroot, celery, fennel, chai seeds	12.00
<b>Half Grilled Lobster</b> baby gem lettuce, garden peas, potato salad	22.00
<b>Avocado &amp; Pomegranate</b> pak choi, spring onion, cashew nuts	13.00

## **SIDES**

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House Salad	4.00	Garlic Bread	3.00
Rocket & Parmesan Salad	5.00	Boiled New Potatoes	3.00
Battered Onion Rings	3.00	Hand Cut Chips	3.00
Roast Vegetables	4.00		

## **DESSERTS**

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<b>Cranachan Panna Cotta</b> raspberries, whisky, toasted oats	7.00
<b>Lemon Tart</b> raspberry ice-cream	7.00
<b>Coconut Financier</b> roast pineapple, rum custard, Orkney vanilla ice-cream	7.00
<b>Sticky Toffee Pudding</b> butterscotch sauce, banana, vanilla ice-cream, dates	7.00
<b>Orkney Ice-Creams</b> chocolate, fudge, original, raspberry, strawberry or vanilla	each 2.50
<b>Orkney Cheeses</b> peedie oatcakes, apple chutney	9.00

## **HOT DRINKS**

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Americano or Espresso	2.50
Cappuccino, Latte or Mocha	3.00
Hot chocolate	3.00
Tea – blended, herbal or fruit	2.00

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