

THE FERRY INN

Lunch Menu

Served 12:00 – 15:00

.....take your time and enjoy....

STARTERS

Today's soup with fresh bread	4.50
Seafood Chowder smoked fish, potato & leeks, with crusty bread	7.00
Fried Local Farmhouse Cheese chilli salsa, red onion, aged balsamic	7.00
Smoked Orkney Salmon pickled cucumber, radish, oatcakes	7.00
Mackerel Fillet crushed avocado, chilli, fennel	6.00
Smoked Haddock Risotto garden peas, poached egg, watercress	7.00
Brown Crab Pâté fennel slaw, capers, lemon dressing & crisp bread	7.00

MAINS

Monkfish & King Prawn Curry steamed rice, minted yoghurt, pooris	17.00
Slow cooked Orkney beef tagliatelle, rocket, parmesan	14.00
Lobster & Chips ½ grilled lobster, garlic butter, chunky chips, watercress	22.00
Marinated Rump Steak honey, garlic & soy, chimichurri, roast tomato	15.00
Battered Fish & Chips peas, tartare sauce	12.00
Savoury Smoked Cheddar Cheesecake watercress, beetroot, walnuts	12.00
6oz Burger & Chips Orkney cheddar, pickled onion, tomato relish	13.00

SALADS

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

SIDES

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

Coconut Financier roast pineapple, rum custard, Orkney vanilla ice-cream	7.00
Orkney Ice Creams chocolate, fudge, original, raspberry, strawberry or vanilla	each 2.50
Orkney Fudge Cheesecake rhubarb compote	6.50
Lemon Posset fresh raspberries, pecan crumble	5.50
Orkney Cheeses peedie oatcakes, apple chutney	9.00

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