



Lunchtime Quick Bites

Ideal for those on a coach tour or if you are simply looking for a fast & tasty lunch

STARTERS

Today's soup With fresh bread	4.50
Seafood Chowder Smoked fish, potato & leeks, with crusty bread	7.00
Brown Crab Pâté Fennel slaw, capers, lemon dressing & crisp bread	7.00
Smoked Orkney Salmon Pickled cucumber, radish, oatcakes	7.00

MAINS

Battered Fish & Chips Peas, tartare sauce	12.00
Orkney Braised Beef Ragù With herb dumplings	13.00
Savoury Smoked Cheddar Cheesecake Watercress, beetroot, walnuts	12.00

SALADS

Orkney Farmhouse Cheese Beetroot, celery, fennel, chai seeds	11.50
Half Grilled Lobster Baby gem lettuce, garden peas, potato salad	22.00
Avocado & Pomegranate Pak choi, spring onion, cashew nuts	13.00

DESSERT

Lime Curd Cheesecake Rhubarb compote	6.50
Lemon Posset Raspberries, pecan crumble	5.50
Orkney Ice Cream Two scoops Orkney Vanilla ice cream	5.00

DRINKS

Orkney Malt Whisky (25ml)		Orkney Gin (25ml)	
Highland Park 12 year	4.50	Kirkjuvagr	3.20
Highland Park Dark Origins	5.60	Scuttled	3.10
Highland Park 18 year	8.50	Harpa	3.20
Scapa Skiren	4.50	Arkh-Angell	4.00
Scapa 16 year	14.00	Sea Glass	3.10
Scapa Glansa	4.50	Mikkelmas	3.30
		Johnsmas	3.30
		Rhubarb Old Tom	3.40
Orkney Ales (per pint)		Hot Drinks	
Scapa Special	4.10	Americano or Espresso	2.50
Dark Island	4.10	Cappuccino, Latte or Mocha	3.00
Orkney Gold	4.10	Hot chocolate	3.00
Plank o' Ale (Flight of 3 local ales)	5.50	Tea – blended, herbal or fruit	2.00

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

THE FERRY INN

Lunch Menu

Served 12:00 – 16:00

.....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		

DESSERT

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
Lime Curd Cheesecake Rhubarb compote	6.50
Lemon Posset Raspberries, pecan crumble	5.50
Orkney Cheeses Peedie oatcakes, apple chutney	9.00

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Evening Menu
Served from 17:00

STARTER	PRICE
Soup of the Day served with home baked bread	4.50
Ferry Inn Seafood Chowder smoked fish, potato & leek, crusty bread	7.00
Fried Local Farmhouse Cheese chilli salsa, red onion, aged balsamic	7.00
Beetroot Cured Cod carrot slaw, capers & lemon dressing	8.00
Smoked Ham Hough Terrine cauliflower piccalilli, crisp bread	6.00
Mackerel Fillet crushed avocado, chilli, pickled fennel	6.00
Hand Dived Orkney Scallops cauliflower, curry, parmesan	10.00
• Available as a main course	18.00
MAIN	
Battered Haddock mushy peas, chunky chips, tartare sauce	13.50
Monkfish & King Prawn Curry steamed rice, minted yoghurt, pooris	17.00
Sea Bass Fillets green beans, chilli butter, smoked paprika	16.00
Braised Orkney Beef Feather Blade herb dumplings, root vegetables, horseradish	17.00
Salmon Fishcakes pickled cucumber, tartare sauce, lemon	15.00
Hake Fillet charred fennel, carrot, coriander	16.00
Orkney Smoked Cheddar Cheesecake watercress, beetroot, walnuts	13.00
6oz Orkney Beef Burger local cheddar, tomato relish, pickled onion, chunky chips	13.00
STEAK	
Prime E. Flett Butcher's Orkney Beef Steaks	
• 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
Build your own surf & turf:	
add half lobster	15.00
add scallop(s)	each 4.00
add king prawn(s)	each 3.00

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SALAD

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		

DESSERT

Cranachan Panna Cotta raspberries, whisky, toasted oats	7.00
Lemon Tart raspberry ice cream	7.00
Coconut Financier roast pineapple, rum custard, Orkney vanilla ice cream	7.00
Dark Chocolate Ganache grapefruit, lime, mango sorbet	7.00
Orkney Ice Creams chocolate, fudge, original, raspberry, strawberry or vanilla each	2.50
Orkney Cheeses peedie oatcakes, apple chutney	9.00

HOT DRINKS

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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