

THE FERRY INN



Menu served 5pm till 9pm

Starters

Soup of the day *V, GF* £4.50
with home baked bread

Ferry Inn seafood chowder *SF, GF* £7.00
smoked fish, potato & leeks
served with crusty bread

Fried local farmhouse cheese *V* £7.00
chilli jam and pickled onion

Ham hough terrine *GF* £6.00
pickled carrot and gherkins

Salmon – three ways *GF* £6.00
Smoked, hot smoked & cured with
cucumber pickle, horseradish, watercress

Hand dived Orkney scallops *SF/GF* £10.00
pea purée, streaky bacon and herb oil

Available as a main course £18.00

Mains

Battered haddock £14.00
peas, homemade chips, tartare sauce

Chickpea & coconut curry *V* £13.00
with tarka dhal, steamed rice, flatbread

Slow roasted Orkney lamb shoulder £18.00
Orkney beer gravy, clapshot and crispy kale

Orkney beef burger 6oz *N* £13.00
homemade chips, smoked cheese,
BBQ sauce, coleslaw

Lobster (half), cold or grilled *GF* £22.00
potato salad, aioli and lemon

Fish of the day – see board *GF* £POA
new potatoes, sun-dried tomato salsa, tapenade

Baked smoked haddock *GF* £14.00
spring onion mash, salsa verde, parmesan

Flett's sirloin steak *GF* £20.00
homemade chips, garlic butter, watercress

Sides

House salad £4.00

Garlic bread £3.00

Boiled new potatoes £3.00

Hand cut chips £3.00

Battered onion rings £3.00

Clapshot £3.00

Desserts

Sticky ginger pudding £7.00
rum custard

Highland Park & chocolate terrine *N, GF* £7.00
whisky jelly

Lemon curd tart £7.00
raspberry coulis and meringue pieces

Fruit sorbet selection *GF* each £2.00

Orkney ice creams each £3.00

Orkney cheeses £9.00
Local oatcakes, apple chutney

**Teas, coffees and home bakes
served all day. See board for lists.**

**Extensive drinks list including
good value wines available all day.**

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.