



Evening Menu - Served from 17:00

STARTERS

Soup of the Day homemade crusty bread	5.90
Fried Orkney Farmhouse Cheese onion chutney	8.50
Orkney crab, smoked fish and paprika tart with Marie Rose sauce	9.00
Deep Fried Tempura Prawn Bites coriander chilli dip and salad garnish	9.00
Orkney Scallops with black pudding, smoked bacon and pea puree	11.00
Crispy Tempura vegetables with sweet chilli sauce and salad garnish	8.00

MAINS

Battered (or grilled) Haddock chunky chips, peas – option of homemade tartare sauce	17.50
Spiced Roasted Cauliflower on tomato and lentil dahl (vegan)	16.00
Vegetable Biryani baked curried rice with vegetables and nuts (vegan)	17.00
Ferry Inn Seafood Trio half lobster tail, scallops, salmon, lobster cream sauce dressed salad, new potatoes	29.00
Slow Cooked Orkney Shoulder of Lamb mint gravy, clapsnot, kale	22.00
Baked Smoked Haddock with spring onion mash and pernod cream sauce	19.00
Whitefish Curry rice, poppadum, condiments	18.00
Grilled Chicken Stuffed with Creamed Haggis , clapsnot, whisky pepper sauce, roasted peppers	19.00
Flett Butcher 10 oz Sirloin Steak onion rings, roasted vegetables, mushroom sauce, chunky chips	29.00

SIDES

Salad Bowl	6.00	Garlic Bread	4.00
Bread	3.00	Boiled Baby Potatoes	4.00
Battered Onion Rings	4.00	Chunky Chips	4.00
Vegetables	4.50	Clapsnot	4.00

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

While we are happy to split bills/generate separate bills for individuals at the same table, the process takes time and incurs higher card processing charges. Please be aware therefore that a 10% surcharge may be applied at the discretion of the floor supervisor.

DESSERTS

Chocolate Terrine whisky jelly, strawberry coulis	8.00
Lemon Posset apricot shortbread, raspberries	8.00
Chia Seed and Coconut Pudding mango sauce	7.50
Orkney Ice Cream vanilla, strawberry, raspberry, chocolate, toffee fudge <i>per scoop</i>	3.00
Carrot and Coconut Bake roasted almonds and cashew nuts, mango sorbet	8.00
Orkney Affogato Orkney original ice cream with a shot of hot espresso and Drambuie	9.50
Orkney Cheeseboard local cheeses with oatcakes, onion marmalade and fruit pieces	11.50

HOT DRINKS

Espresso	2.60
Americano	3.00
Cappuccino, Latte or Mocha	3.50
Hot chocolate	3.50
Tea – blended, herbal or fruit (<i>Oat milk £1 extra</i>)	3.00

Special Coffee	9.50
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Orkney Ales (per pint)

Swannay Brewery Scapa Special	4.80
Orkney Brewery Orkney Gold	4.60

Orkney Malt Whisky (25ml)

Highland Park 12 year	4.80
Highland Park 18 year	11.50
Scapa Skiren	4.50
Scapa Glansa	4.50
Scapa 12 year 2022	7.50
Scapa 16 year	18.00

(Ask your server for a full whisky list)

Orkney Gin (25ml)

Deerness Distillery Scuttled	4.00
Deerness Sea Glass	4.00
Deerness Vara	4.00
Kirkjuvagr Origin	4.00
Kirkjuvagr Arkh-Angell	4.50
Kirkjuvagar Aurora	4.00
Kirkjuvagr Beyla	4.00
Orkney Gin Company Mikkemas	4.00
Orkney Gin Company Johnsmas	4.00
Orkney Gin Company Rhubarb Old Tom	4.00

COLD DRINKS

Appletise	3.20
Coke	2.50
Diet Coke	2.50
Fanta	2.50
Irn Bru	2.50
Diet Irn Bru	2.50
Ginger Beer	2.50
Sprite	2.50
J20 Orange	3.20
J20 Apple	3.20

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