



THE
FERRY BOAT

STARTERS

SEASONAL SOUP (VG) Toasted spiced pumpkin seeds & warm bread	6.95
WILD MUSHROOM & SPINACH ROULADE (VGO) Garden pesto & grilled camembert (vegan cheese available)	7.95
LINCOLNSHIRE POACHER CHEESE SOUFFLÉ (V) Port reduction & toasted walnuts	7.95
WHITEBAIT & SMOKED GARLIC Watercress, lemon & garlic mayo	7.95
PÂTÉ OF THE DAY Toasted focaccia & house chutney	8.50
HOG ROAST & MANCHEGO CROQUETTES Saffron aioli & watercress salad	8.95
MISO & GINGER KING PRAWNS Lemon butter, samphire, carrot purée, coriander & watercress	9.95

ENOUGH FOR TWO TO SHARE OR ONE TO INDULGE!

BOX BAKED CAMEMBERT (V) Honey, warm bread, toasted pumpkin seeds & crudités	15.95
GARLIC & PARMESAN TEAR & SHARE (V) Baked focaccia, garlic butter, cheese & salsa verde	9.95
LOADED FRIES	
Chipotle Chicken - Fresh chilli, cheese & spring onion	11.95
Creole Pulled Pork - Roasted peppers, cheese & cajun sauce	12.95
Pulled Beef Brisket - Blue cheese sauce	12.95

CIABATTAS

Mon - Sat until 5pm.
Served with chips & house salad

BATTERED FISH GOUJONS Baby gem & tartare sauce	9.95
GRILLED CHEESE & CARAMELISED ONION (VGO) Smoked cheddar, tomato & watercress (vegan cheese available)	8.95
VENISON SAUSAGE & MUSTARD (VGO) Caramelised onions & mustard (vegan sausages available)	9.95
CHIPOTLE CHICKEN CLUB Buttermilk chicken, bacon, cheese, lettuce & tomato	9.95
CREOLE PULLED PORK Roasted peppers, cheese, cajun sauce, lettuce & tomato	10.95
PULLED BRISKET & BLUE CHEESE Pulled beef brisket & grilled blue cheese	10.95

Our food is prepared to order and may contain allergens or ingredients not listed on the menu.

Due to the nature of the food production environment and ongoing changes within our supply chain, we can not guarantee our dishes are completely free from allergens. However, we always do our best to accommodate your needs.

MAINS

GRILLED VENISON SAUSAGES Garlic & bacon mash, buttered greens, king oyster mushrooms & red wine reduction	15.95
BALSAMIC ONION & WHIPPED FETA SALAD (V) Toasted walnuts, candied beetroot, vine tomatoes, honey butter croutons & balsamic glaze	12.95
PORCINI MUSHROOM & LENTIL LASAGNE (V) Green salad, salsa verde & baked focaccia	15.95
BRAISED BEEF & GUINNESS POT ROAST Cheddar mash, roasted winter vegetables & homemade soda bread	17.95
SWEET POTATO & CHICKPEA TAGINE (VG) Moroccan spiced vegetable & apricot tagine, fragrant rice & coriander flatbread	13.95
BACON TOMAHAWK & DUCK EGG Seasoned chips, fried duck egg, vine cherry tomatoes, honey-glazed fine beans & pea puree	17.95
TRADITIONAL PUB PIE (VO) Seasonal vegetables & rich gravy with chips or mash <i>Ask a team member for today's choice. (vegetarian pie available)</i>	16.95
CHICKEN & CHORIZO LINGUINE White wine, tomato, cream, parmesan & fresh herbs	16.50
THYME-SALTED PORK BELLY Cider & mustard sauce, roasted root vegetables, buttered greens & dauphinoise potatoes	18.95
8oz RUMP STEAK Vine cherry tomatoes, rocket & watercress salad, chips & Dijon aioli (peppercorn or blue cheese sauce 3.00)	19.95

BURGERS

All served with rustic chips & onion rings

GARDEN PESTO BURGER (VGO) Broad bean & spinach patty, tomato, rocket, pesto & mayo (vegan - spinach & shallot sautéed potatoes)	14.95
RANCH CHICKEN & SMOKED CHEDDAR Crispy bacon, tomato, iceberg lettuce, smoked applewood, red onion & ranch dressing	15.95
CREOLE PULLED PORK Pork patty, roasted peppers, cheese, cajun sauce, lettuce & tomato	16.95
BEEF BRISKET & BLUE CHEESE Beef patty, gherkin, tomato, dijon mayo & rocket	18.95
THE HELIBURGER (VGO) Beef burger, cheese, tomato, lettuce, gherkin & house burger sauce (vegan patty & cheese available) <i>We're proud to contribute £1 from every heliburger sold to support the Lincs & Notts Air Ambulance. Since 1994, they've flown over 28,500 life-saving missions, offering pre-hospital emergency care in the East Midlands.</i>	16.50

FISH & SEAFOOD

KERALA & COCONUT KING PRAWNS King prawns in a kerala spiced coconut curry, fragrant rice, garlic & herb flatbread	18.95
MOULES MARINIÈRE Mussels in garlic, fresh herbs, white wine, cream, with chips & warm bread	16.50
BREADED WHOLETAIL SCAMPI Chips, tartare sauce, mushy peas & fresh lemon	15.95
FISH & CHIPS Beer-battered sustainable fish with mushy peas, tartare sauce & chips	16.95

SIDES

RUSTIC CHIPS	3.95
SEASONAL VEGETABLES (V)	3.95
BEER BATTERED ONION RINGS	4.95
HOUSE SALAD (VG)	3.95
GARLIC FOCACCIA & SALSA VERDE (VG)	6.50

DESSERTS

APPLE & WINTER BERRY CRUMBLE (VGO) Warm custard (vegan ice cream available)	6.95
RHUBARB & RASPBERRY FRANGIPANE (V) Fruit compote & toasted almonds	6.95
BREAD & BUTTER PUDDING (V) Vanilla bean custard	7.95
PEANUT BUTTER & CHOCOLATE CHEESECAKE Honeycomb ice cream & salted caramel	7.50
DESSERT OF THE DAY Please ask a team member for today's choice	6.95
STICKY TOFFEE PUDDING (VGO) Caramel ice cream & toffee sauce (vegan ice cream available)	7.50

COFFEES

AMERICANO	3.20
FLAT WHITE	3.90
CAPPUCCINO	3.70
LATTE	3.70
SINGLE ESPRESSO	3.20
DOUBLE ESPRESSO	3.60
BREAKFAST & HERBAL TEAS	3.40
MOCHA	4.10
HOT CHOCOLATE	4.10
IRISH COFFEE	6.90



THE
FERRY BOAT

PIE & PINT EVERY TUESDAY FROM MIDDAY

Order any pie & get a free pint*

*Drinks included:
Pint house ale, small glass house wine,
draught soft drinks or fruit juices

TWO COURSE LUNCH £18.95

MONDAY TO FRIDAY 12PM - 5PM

Order any main meal then add a starter or a dessert

Please order from the dishes below

STARTERS

- CURRIED SQUASH & CAULIFLOWER SOUP (VG)
- POACHER CHEESE SOUFFLÉ (V)
- WILD MUSHROOM & SPINACH ROULADE (VGO)
- PÂTÉ OF THE DAY
- WHITEBAIT & SMOKED AIOLI

MAINS

- GARDEN PESTO BURGER (VGO)
- BALSAMIC ONION & WHIPPED FETA SALAD (V)
- BEER BATTERED FISH & CHIPS
- PORCINI MUSHROOM & LENTIL LASAGNE (V)
- CHICKEN & CHORIZO LINGUINE
- TRADITIONAL PUB PIE (VO)
- GRILLED VENISON SAUSAGES(VGO)

DESSERTS

- APPLE & WINTER BERRY CRUMBLE (VGO)
- DOUBLE CHOCOLATE BROWNIE (VG)
- STICKY TOFFEE BUNDT (VGO)
- DESSERT OF THE DAY (V)

SUNDAY ROASTS

AVAILABLE EVERY SUNDAY FROM NOON

TWO COURSE LUNCH FROM 22.95

Yorkshire pudding, roasties, braised red cabbage,
seasonal vegetables, mash, stuffing & rich gravy

GARLIC & THYME CHICKEN	16.95
PORK BELLY & CRACKLING	18.95
ROAST BRITISH BEEF	18.95
SQUASH, LENTIL & ALMOND WELLINGTON (VGO)	16.95
SLOW ROASTED LAMB SHANK*	21.95

*£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER

(V) = Vegetarian | (VG) = Vegan

(VO) = Vegetarian Option Available | (VGO) = Vegan Option Available

Please see our website for a full allergen menu. Alternatively, ask a member of our team.



OUR FOOD SUPPLIERS

We are committed to offering the best seasonal produce by upholding the highest quality standards, sustainability and ethical practices. With our carefully selected suppliers, we ensure that every dish we present reflects who we are.

Winster Foods, based in the heart of the region, provides the freshest local produce and dairy while sourcing rare, speciality ingredients globally. Their dedication to quality blends regional excellence with global flavours.

Owen Taylor & Sons, a family-run butcher since 1922, sources premium beef, pork and lamb from local farms in Derbyshire, Nottinghamshire, Leicestershire, Lincolnshire and nearby counties. Their tradition and craft ensure expertly matured produce.

Direct Seafoods, with over 30 years of experience, offers top-quality seafood sourced both locally and in international waters. Their expertise, modern technology, and focus on sustainability guarantees high-quality, responsibly sourced seafood.

Hopwells, established in 1975, is a leading UK independent food wholesaler. With over 40 years of experience they deliver high-quality products from trusted brands, maintaining excellent service and food hygiene standards.