STARTERS

CHARRED LEEK & POTATO SOUP (VG, GFO) 7.50
Crispy leeks & warm herb focaccia

WHITEBAIT & TARTARE SAUCE 7.95
Lemon & fresh watercress

CHILLI GARLIC PRAWN BRUSCHETTA (GFO) 9.50
King prawns, chilli, garlic, olive oil & herb focaccia

CHICKEN LIVER & BRANDY PÂTÉ (GFO) 8.50
Red onion chutney, cornichons & toasted sourdough

BEEF & GUINNESS CROQUETTES 11.50
Charred hispi cabbage & bone marrow jus

TRIPLE-COOKED LOADED CHIPS

HERB SALTED CHIPS & DIPS 8.95
Aioli, chipotle mayo & BBQ sauce
Add mozzarella & smoked cheese £1.50

CHICKEN GYROS, FETA & KALAMATA OLIVES 11.95
Lemon aioli, pickled red onion & oregano

CHIPOTLE PORK & AIOLI 12.95
Chipotle pulled pork, smoked cheese, mozzarella, spring onion & fresh chilli

CIABATTAS

Mon - Sat / 12pm - 5pm Served with chips & house salad
***N.B.* Excluding Tomato, Mozzarella & Pesto (V) - See description**

HOG ROAST & HERB STUFFING 10.95
Roasted apple purée & rich gravy for dunking

BEER-BATTERED FISH GOUJONS 11.95
Baby gem & tartare sauce

HERITAGE TOMATO, MOZZARELLA & PESTO (V) 9.95
House salad & sautéed new potatoes

HOT SMOKED SALMON & CHIVE CRÈME FRAÎCHE 11.95
Rocket, pickled cucumber & lemon

CHICKEN, CHIPOTLE & BACON 11.95
Cheddar, lettuce, tomato, bacon & chipotle aioli

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

(V) = Vegetarian | (VG) = Vegan
(GFO) = Gluten Free Bread Available | (GF) = Gluten Free Dish

Our food is prepared to order and may contain allergens or ingredients not listed on the menu. Due to our preparation environment and supply chain changes, we cannot guarantee dishes are completely allergen-free, but we'll always do our best to accommodate you. Some dishes may contain bones, stones or, where wild game is served, traces of shot.

FISH & SEAFOOD

SMOKED SALMON & KING PRAWN TAGLIATELLE 19.95
Crème fraîche, roasted vine tomatoes, capers, watercress, chives & lemon oil

BEER-BATTERED FISH & CHIPS 18.95
Sustainable fish, mushy peas, tartare sauce & chips

BREADED WHOLETAIL SCAMPI 16.95
Chips, tartare sauce, mushy peas & fresh lemon

MAINS

MOROCCAN SWEET POTATO & CHICKPEA TAGINE (VG) 15.95
Pearl couscous, sumac-spiced almonds & coriander

LEMON & OREGANO CHICKEN GYROS 18.95
Crumbled feta, stone-baked flatbread, tomato, pickled beetroot, red onion, minted cabbage, aioli & chips

PORK BELLY & DAUPHINOISE POTATOES (GF) 21.95
Kale, baby carrots, burnt apple purée & cider jus

SLOW-BRAISED BEEF & ALE POT ROAST (GF) 18.95
Caramelised beef, wild mushrooms, thyme mash, buttered kale & rich ale jus

LINCOLNSHIRE SAUSAGE & MASH 16.95
Buttered mash, market vegetables & rosemary onion gravy

CHAR-GRILLED 8oz RIBEYE 27.95
Herb salted chips, beer-battered onion rings, wilted spinach, wild mushroom & tomato fricassée
(peppercorn or blue cheese sauce 3.00)

PIES

STEAK & ALE 17.95
Bone marrow gravy, seasonal vegetables, chips or mash

CREAMY CHICKEN, BACON & LEEK 17.95
Rich gravy, seasonal vegetables, chips or mash

MUSHROOM, SPINACH & WHITE TRUFFLE (VG) 17.50
Confit shallot & thyme gravy, market vegetables & sautéed new potatoes

SIDES **3 FOR £13**

CHEESY GARLIC CIABATTA (V) 6.95
GARLIC CIABATTA (V) 5.95
BEER-BATTERED ONION RINGS 4.95
MARKET VEGETABLES (VG) 4.50
HOUSE SALAD (VG) 4.50
HERB SALTED CHIPS 4.95

BURGERS

Toasted bun, lettuce, tomato & gherkin, chipotle onion rings, herb slaw & salted chips
***N.B.* Excluding Plant-Based Burger - See description**

DRY-AGED LINCOLNSHIRE HELIBURGER 17.95
28-day aged beef, mature cheddar & dijon aioli
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 care in the East Midlands.

SMOKEHOUSE CHICKEN 17.50
Char-grilled bacon, smoked applewood cheddar, mozzarella, maple & bourbon BBQ sauce

GOURMET PLANT-BASED BURGER (VG) 16.95
Plant-based patty, portobello mushroom, vegan cheese, dijon mayo, confit shallots, tomato relish & sautéed new potatoes

DESSERTS

DOUBLE CHOCOLATE BROWNIE (V) 8.50
Belgian chocolate sauce & pistachio ice cream

SALTED CARAMEL PROFITEROLES (V) 8.95
Chocolate ganache & honeycomb crumb

APPLE & CINNAMON CRUMBLE (VG, GF) 7.95
Apple compote & custard

STICKY TOFFEE PUDDING (V) 8.50
Vanilla custard

COFFEES

AMERICANO 3.50
FLAT WHITE 3.95
CAPPUCCINO 3.95
LATTE 3.95
SINGLE ESPRESSO 3.50
BREAKFAST & HERBAL TEAS 3.50
MOCHA 4.50
HOT CHOCOLATE 4.50
IRISH COFFEE 7.95

PIE & PINT TUESDAY

FROM MIDDAY
*Order any pie & get a free pint**

THE FERRY BOAT

NEW YEAR'S EVE



BOOK NOW FOR NYE AT THE FERRY BOAT

LIVE MUSIC FROM DANA
STARTING AT 8PM

Diva classics, disco anthems & party hits, followed by a DJ set to welcome in the New Year

MAIN MENU & NYE CHEF'S SPECIALS AVAILABLE THROUGHOUT

LIGHT EVENING BUFFET FROM 10.30PM

MIDNIGHT COUNTDOWN & CELEBRATIONS

SUNDAY ROASTS KIDS EAT FREE

AVAILABLE EVERY SUNDAY FROM NOON
TWO COURSE LUNCH FROM 26.95

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

GARLIC & THYME CHICKEN 19.50
PORK BELLY & CRACKLING 19.95
ROAST BRITISH BEEF 20.95
CASHEW, SQUASH & SAGE NUT ROAST (VG) 18.95
SLOW ROASTED LAMB SHANK 23.95
£4 SUPPLEMENT INCURRED WHEN ORDERED WITH OUR 2-COURSE OFFER

THE
FERRY BOAT

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.