

Evening Starters

Homemade Soup of the Day (V) (VG)	6
<i>Served with a homemade bread roll</i>	
Homemade Duck Spring Rolls	7
<i>Duck & hoisin spring rolls with spring onion and sweet chilli sauce</i>	
White Bait	7
<i>Lightly dusted and deep fried served with lemon and dill mayo</i>	
Classic Prawn and Smoked Salmon Cocktail	8
<i>Juicy prawns and smoked salmon in a Classic Marie Rose Sauce served with Chef's homemade black treacle bread and butter.</i>	
Garlic Mushrooms	7
<i>Button mushrooms in a creamy garlic Sauce, served on chef's toasted bread, topped With crispy pancetta.</i>	
Heritage Tomato and Crispy Goat's Cheese.	7
<i>Heritage tomato and crispy goat's cheese, purple basil pesto with saffron shallots.</i>	
Chefs Homemade Bread and Oils	6
<i>Chef's selection of breads and flavour infused Yorkshire rapeseed dipping oils</i>	

Evening Mains

Beetroot & Cheddar Arancini (V) (VG) 13

Beetroot stuffed risotto rice balls coated with bread crumbs and deep fried.

Served with beetroot salsa pickles & beet crisps

Chicken Chasseur 15

Pan fried chicken breast, smothered in a French style bacon and mushroom sauce,

Served with Dauphinoise potatoes and seasonal veg.

Ferry Boat Piglets 18

Pork belly with pork croquettes with a cider sauce, and a homemade sausage roll,

Château Potatoes, seasonal veg and apple sauce.

Ferry Boat Classics

10oz Sirloin Steak 23

Gray's Yorkshire steak cooked to your liking. Served with hand cut chips,

Mushrooms, grilled tomato and onion rings and garnish.

Steak Sauce Black Peppercorn, Diane, 3

Ferry Boat Burger 14

Homemade and beautifully seasoned prime 6oz steak burger, served in a freshly baked pretzel bun, fully loaded with Monterey jacks cheese, smoked pancetta, house chutney, smoked rapeseed mayo, baby gem lettuce and beef tomato. With hand cut dripping chips, salad and slaw.

Beef and Stilton Pie 14

Beef and root veg with a stilton cap encased in short crust pastry

Served with choice of hand cut dripping chips or mashed potatoes with seasonal veg and gravy.

(Please note our pies are cooked fresh to order, expect a little wait during busy times)

Ferry Boat Surf & Turf 26

8oz rump steak, garlic & herb cod cheeks, grilled mushroom and tomato

Hand cut chips, onion rings, and garnish.

Fish and Chips (Can be made gluten free) 14

Grimsby beer battered haddock fillet served with hand cut dripping chips minted garden peas

And chef's tartar sauce.

Sides

Homemade Dripping Chips 2.5

Seasonal Vegetables 2.5

Slaw 2.5

Onion Rings 2.5

Evening Desserts

Bonfire Trifle 6

Homemade Yorkshire parkin, ginger jelly, caramel custard topped with Chantilly cream and honeycomb

Traditional Apple Pie 6

English apples in a sweet crust pastry

Served with vanilla custard

Homemade Sticky Toffee Pudding (can be gluten free) 6

Dark and sticky toffee pudding with date and coffee puree served with butterscotch sauce

And ice-cream

The P.B.J 6

Peanut butter parfait and raspberry jam sandwiched between cookie bread.

Homemade chocolate brownie 6

A rich gooey brownie served with ice-cream.

Cheese and Biscuits 8

A selection of cheeses served with biscuits house chutney, grapes

And homemade plumb bread.