

THE FERRY HOUSE

FAMILY - QUALITY - COMMITMENT - CONSISTENCY - PRIDE

2 Courses £23 or 3 Courses £30

STARTERS

Chilled Garden Pea Soup

Soured Cream, Mint
VGA, V, DFA, GF

Heritage Tomato Salad

Basil, Balsamic
VG, V, DF, GF

Pan Fried Partridge

Poached Pear, Boudin Noir,
Blackberries
DF, GFA

Pan-fried Mackerel

Pickled Garden Rhubarb, Dijon
Aioli, Chocolate Mint
GF, DF

Hearty Estate Seared Beef

Seared Beef, Garden Chilli, Pea
Shoots, Coriander
GF, DF

MAINS

Tagliatelle Aglio e Olio

Garden Elephant Garlic,
Pine Nuts
VG, V, GFA, DF

Pheasant Wellington

Roasted Golden Beet, Shallot,
Tayberry Game Jus

Curious Brew Battered Cod

Home Cut Chips, Mushy Peas,
Sauce Gribiche
DFA

Ferry House Beef Burger

Brioche Bun, Home-Smoked
Bacon, Cheddar Cheese, Garden
Relish, Chips, Slaw
GFA, DFA

Lamb Duo

Braised Shoulder, Tortellini,
Broad Beans, Kohlrabi,
Redcurrants

Pork Chop

Pommes Anna, Buttered Kale,
Rhubarb Jus
GF

DESSERTS

Semolina & Rose Sponge

Pistachio, Greek Yoghurt Sorbet,
Rhubarb
V

Garden Strawberries

Basil Bavarois, Genoise, Crème
Patisserie

Mille-Feuille

Raspberries, Crème Mouseline
V, DFA

Coconut Panna Cotta

Blackcurrant mousse, Dark
Chocolate, Blackberries
DF, GF, V, VG

Chocolate

Coffee, Brownie, Cocoa Nib

**Today's Selection of
Homemade Ice Creams &
Vegan Gelato**

The surcharge for our family-farmed
steaks will vary on today's choice of cuts and weights.

Roasted Garden Tomato, Home Cooked Chips & Roasted Shallot.

Add a Sauce: Blue Cheese 2.75 | Garlic Butter 1.5 | Peppercorn 2.75 | Chorizo Butter 1.5

PLEASE NOTE A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO ALL TABLES