

THE FERRY HOUSE

FAMILY - QUALITY - COMMITMENT - CONSISTENCY - PRIDE

STARTERS

Parsnip & Apple Soup
Toasted Spiced Bread
6

Blue Cheese Honeycomb
Fig, Onion Puree, Dates
6.5

Partridge Breast
Blackberry Poached Pear,
Boudin Noir
6.75

Home Cured Salmon Gravlax
Wild Garlic Emulsion, Beetroot
Tartare, Beetroot Coulis
6.95

Tabbouleh
Garden Herb, Hummus,
Vegan Cheese
6

Pork Belly
Celeriac Remoulade,
Caramel Pickled Apple
Apple Gel & Granola
6.75

MAINS

Beef Ragù
Hand Made Pappardelle,
Tarragon Gremolata
15

Coq Au Vin
Home Smoked Bacon, Oyster
Mushroom, Confit Leg, Chicken
Bonbon, Potato Gratin
15

Beer Battered Cod
Home-Made Tartare Sauce,
Chips, Minted Crushed Peas
14.5

Ferry House Garden Risotto
Kale Kichi, Peas, Spinach
13

Ferry House Beef Burger
Brioche Bun, Home-Cured
Bacon, Cheddar Cheese,
Garden Relish, Chips, Slaw
14

Harissa Braised Short Rib
Chick Pea & Pepper Cassoulet
15

DESSERTS

Chocolate Brownie
Chocolate Sauce, Brown Butter
Ice Cream
6.5

Apricot & Apple Crumble
Ginger & Granola Crumb, Crème
Anglaise
6.5

Rhubarb Cheesecake
Crème Fraiche and Vanilla,
Rhubarb Sorbet
6.75

Sticky Toffee Pudding
Poached Apple, Toffee Sauce,
Malted Ice Cream
6.5

Pressed Apple Terrine
Hazelnut Crumble, Hedgerow
Sorbet, Hazelnut Crème
6.5

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

Steaks

(see steak board for available sizes)
Roasted Vegetables, Chips

Add A Sauce: Blue cheese 2.75 | Garlic Butter 1.5
| Peppercorn 2.75

SIDES 3.5

Smoked Garlic and Garden Herb Flat Bread (V)
Chorizo Butter Flat Bread (DF)
(Flat Breads available with cheese)
Side Salad
Chips

Allergen Advice Can Be Found Overleaf

A Discretionary 10% Service Charge Will Be Added to the Bill.

14/03/2020