

THE FERRY HOUSE

FAMILY - QUALITY - COMMITMENT - CONSISTENCY - PRIDE

2 Courses £23 or 3 Courses £30

STARTERS

**Roasted Garden Squash
Velouté**
Garden Chilli, Vanilla
V, GFA

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

Harty 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, Crushed Peas,
Sauce Gribiche
DFA

Ferry House Beef Burger
Brioche Bun, Home-Smoked
Bacon, Cheddar Cheese, Garden
Relish, Home Cut Chips, Slaw
GFA, DFA

Pan Fried Lemon Sole
Garden Squash Bisque, Madras,
Roasted Cauliflower, Gnocchi,
Oyster Leaf

Chicken Supreme
Braised Leek, Fried Potato Rösti,
Chestnut Mushrooms, Roasted
Chestnuts, Pan Jus
GF

DESSERTS

Isle of Sheppey Honey
Honey and Mead Syllabub,
Honey cake, Milk gel,
Garden Sea Buckthorn Curd
V

Fig & Walnut
Walnut frangipane, Roasted Fig
Jam, Chantilly, Sable Pastry
V

Orchard Apple Tarte Tatin
Anglaise Ice Cream
V

Coconut Panna Cotta
Blackcurrant mousse, Dark
Chocolate, Blackberries
DF, GF, V, VG

Chocolate
Coffee, Brownie, Cocoa Nib
V

**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 Cut Chips & Roasted Shallot.

Add a Sauce: Garlic Butter 1.5 | Peppercorn 2.75 | Café dé Paris Butter 2.25

Local Cheese Plate Home-Made Biscuits & Crackers, Garden Relish 9

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