

# THE FERRY HOUSE

PLOT TO PLATE | FIELD TO FORK | GRAIN TO GLASS

Our Head Chef James Pilcher, Head Gardener Jane Rudd & all of our team, strive to deliver award winning food, using locally sourced produce. Including beef, lamb & game from our own family farms, with vegetables, fruit & salad from our own kitchen garden.

## OUR GARDEN SPECIALS

### **Garden Beetroot & Hazelnut Salad**

Tarragon & Raspberry Vinaigrette, Garden Berries (V, VG, DF, GD, NFA)

13.5

### **Chargrilled Beef Rump**

Kohlrabi & Cardamon Puree, Baby Leek, Purple Haze Carrot, Red Current

Jus (GF, NF)

16.75

### **Garden Berry Mess**

Berries From Our Garden, Sweet Cream, Meringue (V, GF, NFA)

6.3

We believe Kent has some of the finest produce on offer & we champion local producers where possible.

Please let your server know if you have any known allergies or intolerances. They will be more than happy to liaise with our Chef's to suggest or provide a dish that is suitable to your dietary requirements.

GF – Gluten Friendly | GFA – Gluten Friendly Available | V- Vegetarian | VGA-Vegan Available |  
DFA-Dairy Free Available | NFA – Nut Free Available

Please note that a 10% discretionary service charge will be added to all tables