

# Specials



## Starters

**Carrot Soup** with Home Baked Bread (VA) £5.25

**Ferry House Roasted Squash Fritters** Celeriac & Apple Remoulade (V) £6.00

**Game Terrine**, Apple Gel, Piccalilli £6.75

**Pan Fried British Mackerel Fillets** Pickled Rhubarb, Rhubarb & Mustard Puree £6.95

**Mallard Duck** Pickled Turnips, Plum Puree, Hazelnuts £6.95

**North Sea Mussels**, White Wine Cream Sauce, Bacon, Shallots, Bread £7.25

## Mains

**FHI Sausage Wheel**, Braised Red Cabbage, Mustard Mash, Crispy Onions, Gravy £12.75

**Ferry House Garden Squash Risotto**, Rocket Pesto (GF, V, VG) £11.00

**North Sea Mussels**, White Wine Cream Sauce, Bacon, Shallots, Chips £14.25

**Confit Rabbit Legs** Green Cabbage, Celeriac Puree, Ferry House Garden Vegetables, Red Wine Jus (GF) £14.50

## Steaks:

**Fillet:** 8oz £24.50 **T-Bone:** 22oz £32.00 24oz £34.55

**Sirloin:** 9oz £17.80

Side Salad, Homemade Onion Rings & Chips, All Beef comes from our Family Farm in Eastchurch

**Add a Steak Sauce** Peppercorn or Blue Cheese £2.75 Garlic Butter £1.50

## Dessert

**FHI Apple & Rhubarb Crumble** Granola Topping, Custard £6.00

**Sticky Toffee Pudding**, Toffee Sauce, Vanilla Ice Cream £6.00

**Frangipane Tart**, Mixed Berry Compote, Chantilly Cream £6.00

**Today's Homemade Ice Creams** (GFA, V) £5.50

3 scoops –Blackberry & Ginger – Malted – Lemon Verbena

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 VG-Vegan Available DFA-Dairy Free Available

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