

SUNDAY SAMPLE MENU



FARNDON FERRY
BAR & BISTRO

Whilst You Wait

Warm Breads - Balsamic & Olive Oil - Roasted Garlic £6 (v)
Mixed Olive £6 Sun Dried Tomatoes & Feta £5.5

Starters

Soup of the Day with Fresh Bread £6 (gf*) (ve)

Chicken Liver Parfait with Red Onion Chutney - Toasted Focaccia Bread (gf*) £7.5

Bang Bang Cauliflower, Sweet & Spicy, Sesame, Spring Onion & Chilli - Coriander (gf) (Ve) £8.5

Sautéed Mushrooms, Toasted Ciabatta, Parmesan, Tarragon Cream & Winter Truffle Oil (ve*) (gf*) £9

Indian Spiced Salmon Fishcake, Peshwari Garnish, Apple, Coconut & Coriander £8

Main Courses

The 'Ultimate' Roast Meat Platter, Beef, Pork Loin, Turkey & Nut Roast, Crackling, Roasties, Seasonal Vegetables, Pork Stuffing, Yorkshire Pudding (gf*) £21.

Roast Rump of Beef, Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding (gf*) £18

Roast Chicken Breast, Roast Potatoes, Pork Stuffing, Yorkshire Pudding (gf*) £15

Roast Loin of Pork, Roast Potatoes, Seasonal Vegetables, Pork Stuffing, Yorkie Pudd (gf*) £16

Homemade Nut Roast, Vegetarian Roast Potatoes with Cranberry, Sage & Chestnut Stuffing - Seasonal Vegetables - Gravy (v) £15

(Add Cauliflower Cheese or Mash £4 or both £6)

Thai Fishbowl, (Signature Dish) Haddock, Salmon, Mussels, Prawns & Crayfish in a Thai infused Coconut Cream with Rice Noodles - Coriander Cress (gf) £19

Thai Red Curry, with Potatoes, Green Beans, Carrots, Rice Noodles & Coriander (ve) (v) (gf*) £16
Add Chicken or King Prawns £4.00 Extra

Fish 'n' Chips, Beer Battered Haddock Fillet, Tartar Sauce, Hand Cut Chips, Mushy Peas, (gf*) £15

Ferry 'Gourmet' Burger, Char Grilled Rump Beef Burger, Blue Cheese & Dry Cured Smoked Bacon Seeded Bun served with Fries & Coleslaw (gf*) £16

Pea & Mint Risotto, Chive Crème Fraiche, Crispy Parmesan, Avocado Oil (gf) (ve*) £15

Desserts

White Chocolate & Raspberry Crème Brulee, Sable Biscuits (gf)(v) £7

Hot Chocolate Fondant, Crème Anglaise, Salted Caramel Ice-Cream (gf)(ve*) £9

Sticky Toffee Pudding, Toffee Sauce, Salted Popcorn & Vanilla Pod Ice-Cream (gf) £8

Baked Apple Crumble, Crème Anglaise with Raspberry Sorbet (gf)(v) £7.50

Festive Cheese Board For 2

Port-Soaked Cropwell Bishop Stilton, Poacher Cheddar, Truffled Brie - Chutney, Grapes - Walnut Bread & Crackers (gf*) £14

If you have a food allergy or intolerance please speak to your server about ingredients in our dishes before you order your meal
(gf) Gluten Free (gf*) Gluten Free on Request (v) Vegetarian (v*) Vegetarian on request.