

Farndon Ferry Early Bird & Main Menu 2 courses £17 or 3 courses £20 | (EB) Monday - Saturday 12 noon - 6.30pm



Appetisers & Starters $~\gtrsim~$

Mixed Marinated Olives £5.50 (v) (ve)

Sun-Blushed Tomatoes & Feta Cheese £6

Fresh Warm Breads, Balsamic Olive Oil & Whole Roasted Garlic £6.50 (v) (ve*)

(EB) Chef's Soup of the Day with Breads £6.50 (v) (gf*)
(EB) Crispy Duck Gyoza & Bean Shoot with Sesame &

Coriander Salad £8 / Main (with Fries) £16.50

Panko Breaded King Prawns, Coconut & Lime Yoghurt & Micro Cress Salad $\pounds 8$

(EB) Sweet Potato Falafel, Beetroot Hummus, Pickled Onions & Crispy Kale £8 (ve)

Hot & Sour Crispy Beef, Asian Salad, Rice Noodles, Chilli & Spring Onion £8 / Main £16.50 (with Fries) (gf)

(EB) Steamed Mussels, Smoked Bacon, Cider & Leek Cream, Soft Herbs & Fresh Bread £9 / Main (with Fries) £16.50 (gf*) Cropwell Bishop Stilton Parfait, Pickled Walnuts, Graham Cracker Crumb, Caramelised Apple with Chicory & Celery Salad £8 (v) (gf*)

(EB) Bang Bang Cauliflower £8 (gf) (v) (ve)



Antipasti Board £20 (gf*)

Chorizo, Salami, Serrano Ham, Olives, Sun-Blushed Tomatoes, Feta, Peppadew Peppers & Balsamic with Bread



Roast Cod Fillet, Creamed Mash, Green Beans, Tomato Concassé with Crayfish Citrus Salsa £20 (gf)

(EB) Beer Battered Fish 'n' Hand Cut Chips, Tartar Sauce, Mushy Peas & Sea Salt £16 (gf)

(EB) Vegetable Lasagne Verdi, Crispy Gremolata Topped Garlic Ciabatta Bread £16 (v) (ve)

Fusilli Pasta, Peas, Spinach, Baby Onions & Sugar Snap Peas, White Wine Butter Sauce, Charred Stem Broccoli, Shaved Pecorino with Herbs £14.50 (v) (ve*)

(EB) Chargrilled Bacon Chop, New Potato Terrine, Charred Stem Broccoli, Grain Mustard with Cider Jus £20 (gf)

(EB*) Confit Duck Leg, Braised Red Cabbage, Confit Potato, Thyme, Pancetta & Onion Gravy £20 (gf) £3.50 Supplement on EB Thai Fishbowl, White Fish, Salmon, Mussels, Prawns with Rice Noodles in Thai Spiced Coconut Broth £19 (gf) (ve*)





All Scotch Beef is aged for 28 days, chargrilled & served with Tomato, Mushroom, Leaves, Hand Cut Chips OR Fries (gf)

Add Stilton, Sauce, Peppercorn or Diane Sauce for £4 each

(EB*) 8oz Flat Iron Steak — From the flank, cut with the grain, grilled, eats like rump, very tasty. Served pink only! £22 £3.50 Supplement for this steak on EB

10oz Rib Eye Steak — Internal fat will caramelise when cooked, adding flavour. We do not recommend this steak to be cooked rare, it is much better cooked medium-rare. £28

7oz Fillet Steak — Lean yet succulent, buttery texture, subtle flavour, cooked to your liking. £35

20oz 'Butcher Block' T-Bone Steak — A mammoth steak taken from the whole sirloin, on one side of the bone is a tender fillet; on the other side is a flavoursome sirloin steak. $\pounds 42$

Whole Baked Camembert £18 (v) (gf*) Warm Bread, Roasted Garlic & Chutney, Crudities & Marinated Courgette with Seasonal Dressed Salad





Our 6oz Burgers are hand made from 100% Rump Steak Mince, grilled & served on Toasted Sesame Bun with Fries

Add Onion Rings, Slaw or Bacon for £1 each

(EB) The Pork & Apple Burger — Cheddar Cheese, Lettuce, Tomato, Gherkin & Red Onion £16 (gf*)

The Gourmet Rump Steak Burger — Melted Stilton, Bacon, Baby Gem, Tomato & Red Onion £16 (gf*)

The Vegan Moving Mountains Burger — Baby Gem, Tomato & Onion $\pounds 14$ (ve)



3 for £18 Tuesday & Thursday

Braised Meatballs in Spiced Tomato Sauce £6.50 (df) (gf) Stem Broccoli, Hazelnuts, Pink Ginger & Asian Dressing £5 (v) Baby Ribs, Salt 'n' Pepper with Chilli Salt £7.50 (gf) (df) Crispy Chicken, Sweet & Sticky with Chilli Glaze £6.50 Duck Gyoza, Hoisin Sauce with Rice Noodle Salad £8 (v*) Bao Bun, Crispy Hot & Sour Beef, Sesame, Spring Onion & Chilli £8 Filo Wrapped King Prawns, Sweet Chilli, Garlic & Lime £8.50 (gf) Patatas Bravas, Crispy Potato, Spiced Tomato Sauce with Mayo £6 Tempura Calamari with Curry Mayo £8

Baby Chorizo, cooked in Fennel Seeds with Red Wine £8



Truffle & Parmesan Fries £6.50 Mash £6 Garlic Bread £5 Add Cheese 50p Onion Rings £5 Vegetables of the Day £6 Skinny Fries £5 Hand Cut Chips £6

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. (df) dairy free (gf) gluten free (gf*) gluten free on request (v) vegetarian (v*) vegetarian on request (ve) vegan (ve*) vegan on request (EB) Early Bird (EB*) Early Bird with additional supplement.