The Old Ferry Inn Presents

# A SIMPLY CORNISH TAPAS SUMMER MENU

"We bring local suppliers from sea and field to produce simply honest tapas"
We suggest 3 to 5 tapas per person, the dishes are served as they are made

#### MOVING AROUND THE FIELD

Cornish chorizo and cheddar pork beer sticks £7

Potted yards gin chicken pate, biscuits and bacon jam £9

Beetroot and chilli 12 hour beef brisket, chipotle gravy £8

County cured charcuterie £7

Crispy chicken mini Caesar salad £9

A real traditional pork pie with apple chutney £7

#### **GARDEN PRODUCE**

Smoked Salamanca olives £5
Herb oil fake feta salad £5
Balsamic shallots and home pickles £6
Roasted carrot and warm spice hummus, toasted flat bread £6
Roasted squashes, red pepper and toasted pumpkin £6
Rustic skin fries with truffle, parmesan and seaweed salt £8.00
Cornish cheese, chutney, our kimchi £9

#### FROM THE COAST

Potted cherry wood cold smoked salmon with our own baked focaccia £12 Crispy crumbed squid, chilli syrup £9 Crispy mango shrimp, street food salad £9 Fowey cider steamed mussels £8 Popcorn cod loin, tartare sauce £8

#### SWEET

Raspberry, beetroot and chocolate torte, sour cherry ice £8
Burnt vanilla cheesecake, brown butter ice cream £8
Trio of sorbet and ice cream, fudge, caramel and space dust £8

#### THE OLD FERRY INN

## CORNISH SUNDAY

#### THE FIRST COURSE:

CRISPY SALT AND PEPPER SQUID, street food salsa, smoked chilli mayonnaise. £9
OUR OWN YARDS GIN CHICKEN LIVER AND BLACK BEE HONEY PATE.

bacon jam, Cornish wafers, home pickles. £9

FRESHLY MADE ORGANIC LOCAL VEGGIE SOUP,

served with our handmade bread, ask us for todays ingredients (v). £6

POTTED CHERRY WOOD HOUSE SMOKED SALMON,

Lime and chilli served with toast. £13

### THE ROAST

"We slow 12 hour roast Kittow's Brisket of beef, lamb and pork shoulders, Served on a board to your table, Will's organic Polruan vegetables, Colwith roast potatoes, Leigh's Yorkshire puddings and veal gravy"

'THE PIG, COW AND SHEEP BOARD'
Crispy 12 hour slow roasted pork, lamb and beef. min 2 people £19 p/p

'THE CORNISH COW'

12 hour brisket of beef pieces, Yorkshire pudding. £19

Whole roasted herb and mustard cauliflower butternut squash mash, beetroot gravy. £18 (v)

Our famous double battered Day boat cod Fillet handcut Colwith fries, tartare sauce, lemon. £17

#### SWEETS:

BEETROOT, RASPBERRY AND CHOCOLATE TORTE honey Combe, caramel stones. £8

BURNT BASQUE STYLE BAKED VANILLA CHEESECAKE, sour cherry ice. £8

70% DARK CHOCOLATE BROWNIE, passion fruit sorbet, Negroni fruit. (v) £8

OUR 30 MILE CHEESE PLATE WITH ALL THE USUAL SUSPECTS. £13

A discretionary service charge of 10% is added to every bill which is shared between all of our staff

#### THE OLD FERRY INN

## BAR DELI MENU



#### THE OLD FERRY INN CHICKEN LIVER AND YARDS GIN PATE.

bacon jam, house pickles and biscuits. £9

#### A PROPER PORK PIE WITH GREAT PASTRY,

apple cider chutney, pica de gallo salad, spiced apple jelly. £9

#### A VEGAN SWEET POTATO AND ROASTED RED PEPPER PIE.

Asian coleslaw, watercress oil. £9

#### POTTED HOUSE MAPLE SMOKED SALMON AND MEVAGISSEY CRAB,

our sunflower bread and parsley butter. £13

'Our house baked breads smoked Salamanca olives, virgin rapeseed oil and black vinegar' £5



#### THE HOT CUPBOARD



#### **GRAZING IN THE FIELD:**

The steak pasty
Chicken and Chorizo
The Old Ferry hogs and sausage roll
All £5 each.



Curried cauliflower
Spicy bean pastry roll
BBQ Jack fruit
All £5 each.

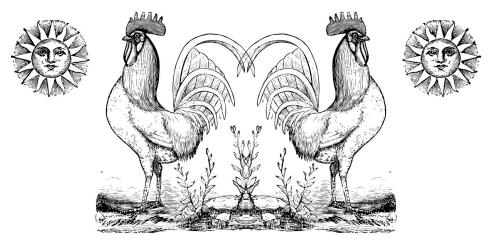






## CORNISH BREAKFAST

"Choose one of the below as your breakfast choice"



#### The Cornish

Air cured smoke dry bacon, Kittows pork sausage, Hogs pudding, Cornish St Ewe egg-your choice of cook, Big old forest mushrooms, Heritage tomatoes, Heinz beans, toast. Vegetarian/vegan options available - please ask us for details.

#### The Smoker

Our very own cherry wood smoked salmon, smashed avocado, the old ferry toasted bread and a poached St Ewe egg.

#### In Between Bread

James Kittow's smoked back bacon sandwich.

James Kittow's Pen 'n' tinny porker sausage sandwich.

#### The Kiln Smokey

Butter poached smoked kipper fillets, bread and butter, fried St Ewe egg.

#### He said she waffles

A freshly made to order waffle, Boddington's strawberry jam, fresh red fruits, honeycomb and a shot of maple syrup.

Please speak to a member of staff if you have any questions about the menu, allergies or dietary requirements.