

# FERREWON

All our dishes are designed to be shared between everyone on the table. We prepare dishes to order and they are brought out as soon as they are ready. We recommend 2-3 plates per person with extras.

## WHILE YOU WAIT

OLIVES (V)	4
FERMENTED EDAMAME (V)	4
JAMON SERRANO	5
BREAD AND BUTTER (VE)	4.95
BUTTER CHOICE:	
BLACKTHORN SALT // THREE GARLIC	
// MISO MAPLE // NDUJA	
EXTRA BUTTER	2

## EXTRA

HOT HONEY HALLOUMI (VE)	5.9
MONKFISH BITES	8
CHICKEN LOLLIPOPS	6
POTATO PAVE (VE)	4.5
SEASONAL VEG (VE)	4.5

## SWEET AND SAVOURY

CHEESE BOARD	12
A mixed rotating selection.	
DESSERT	6.9
We have a rotating selection of a sweet offering, please ask our staff.	
DRINK TO FINISH	
Fortified wines and whiskeys.	

## SMALL PLATES

### FROM THE EARTH - ALL £9

#### BEETROOT TARTARE

Smoked, fermented and cured in pickled shallots and capers, with a hot honey egg yolk. (VE // Can be V // GF)

#### CELERIAC

Slow roasted with Romesco, candied nuts, pickled shallots and pea and mint puree. (V // GF)

#### MUSHROOM RAVIOLI

Wild mushrooms ravioli, served in a cep and medeira sauce, split with leek. (VE)

### FROM THE LAND - ALL £12

#### DUCK BREAST

Crispy skin, blackberry jus and a brown butter and thyme spiralised squash (GF)

#### PORK SHOULDER

Crispy pork shoulder, plum sauce, confit pork cheek and fresh plum. (GF)

#### GAME PIE

With confit game meats, chasseur sauce, glazed seasonal veg and pea and mint puree.

#### RIBEYE TARTARE

Cured with cornichons, Henderson's relish and mustard, served with a hot honey egg yolk. (GF)

### FROM THE SEA - ALL £11

#### MUSSELS

Sautéed in white wine, garlic and parsley, with nduja butter. (GF)

#### MONKFISH FILLET

Pan seared and coated in a delicate tikka sauce, with a samphire bhaji. (GF)

#### KING SCALLOP CEVICHE

Cured in Tahitian vanilla and fresh lime, with a pink grapefruit gel and fennel cream.