

THE FERRY HOUSE

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The Burden family welcome you to the Ferry House - our beautiful 16th century country restaurant with rooms sitting alongside the Swale River Estuary in the peaceful hamlet of Harty. With our large Kitchen Garden and family-owned farm, homegrown, homemade and quality local produce take 'pride of plate' on our menus.

Head Chef – James Pilcher

Head Gardener – Natalie Read

Breakfast Menu

Kentish Breakfast, Handmade Kentish Sausage, Rashers of our Home-Cured Back Bacon, Potato Rosti, Baked Beans, Tomato, Mushrooms & Local Hens' Egg. GF, DFA

11

Vegetarian Kentish Breakfast, 2 Vegetarian Sausages, Potato Rosti, Baked Beans, Tomato, Mushrooms & local Hens' Egg. V, VG

9

Pancakes, Home-Cured Streaky Bacon, Kentish Honey or Garden Fruits. VA

9

Home Smoked Fish, Seafood Butter, Garden Greens, Toasted Home-made Bread. GFA

9

Eggs Blackstone, Local Hens' Eggs, Hollandaise, Home-Cured Bacon, Toasted Muffin

10.5

Eggs Royale, Local Hens' Eggs, Hollandaise, Home-Smoked Fish, Toasted Muffin

12

Eggs Florentine, Local Hens' Eggs, Hollandaise, Garden Greens, Toasted Muffin. V

8.5

Grazing Bowl, Rolled Oats, Quinoa, Sunflower Seeds, Almond Milk, Honey & Garden Fruits. VG, DF, NFA

6

A discretionary 10% gratuity will be added to your bill. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal.



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