

THE FERRY HOUSE

ESTD



2000

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

2 Course - £23

3 Course - £30

Starters

Pâté en Croûte, Pickled Garden Vegetables, House Mustard

Agnolini in Brodo, Partridge Stuffed Pasta, Roasted Chicken Broth, Smoked Garden Chilli Oil

Stuffed Chicken Wings, Smoked Bacon, Wild Mushroom, Tarragon (GF)

Pan Fried Clams, Nduja, White Wine, Garden Wood Sorel, Stridolo

Garden Sprouting Broccoli, Toasted Almonds & Garden Herb Gremolata, Aioli (GF/DF/V)

Mains

Ferry House Burger, FH Burger Aioli, Brioche, Hand Cut Chips,
Garden Smoked Pepper & Corn Relish, Slaw (GFA)

Roasted Duck Breast, Garden Beetroot, Leek Gratin, Scarlet Kale, Sloe Jus (GF)

Halibut Bouillabaisse, Jerusalem Artichoke, Shellfish, Kale Nero di Toscana, (GF)

100z Old Rides Sirloin Steak, Fried Garden Onion, Hand Cut Chips, Compound butter - **£3.50 surcharge**

Garden Roasted Prince Charles Squash, Butternut Mole, Toasted Seeds, Golden Raisins, Whipped Yogurt (V/GF)

Desserts

Chestnut Gâteau Basque, Garden Sloe Coulis, Chantilly Cream (V)

Sea Buckthorn Tart, Butter Tuille, Vanilla & Mascarpone

Dark Chocolate & Ras el Hanout, Sheppey Honey, Cocoa Nib, Garden Lemon Verbena (V)

Poached & Roasted Orchard Quince, Chapel Down Bacchus, Fresh Cream (V)

Local Cheese Plate, Home-made Biscuits, Garden Quince Membrillo

A discretionary 12.5% 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.



Follow us on Facebook
/theferryhouseinnharty



Follow us on Instagram
@ferryhouseinn1