## FERRY HOUSE



The Burden family welcome you to The Ferry House - our beautiful 16th century country restaurant with rooms sitting alongside the Swale 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

## SAMPLE MENU

Small Plates

Perfect for a light lunch or a sampling of our Harty flavours! Our Small Plates celebrate what's seasonal & best from our Kitchen Garden, quality beef from our own locally grass-grazed herd, Harty Estate game & forageables.

2-3 plates recommended per person.

Garden Jerusalem artichoke Tart Tatin, Garden Herb Salad, Garden Melon Vinaigrette (DF/VG) 6.5

Boudin Noir, Local Hens' Egg, Apple and Mustard Relish 8

Kentish Rarebit, Keen's Cheddar, Curious Cider, Fruit & Walnut Loaf 6.5

Fried Whitebait, Garden Melon & Confit Garlic Aioli (DF) 7.5

Garden Wild Garlic & Kelly's Goat's Cheese Arancini, Wild Garlic & Chive Aioli 6.5

Harty Estate Beef Burger, Keen's Cheddar, Brioche, House Burger Sauce, Garden Relish (GFA/VGA) 12

Garden Brassicas, Tahini, Almonds, Garden Chillis (V/VGA/GF) 6.5

Hand-Cut House Chips, Parmesan, Garden Chive Seasoning (V/GF) 5.5

Estate Game Sausage Roll, Foraged Hawthorn Brown Sauce, House Mustard 7

Sweet Plates

Garden Rhubarb, Miso Ice cream, Meringue, Korean mint, Chantilly cream (V) 6

Kentish Stout Sponge, Dark Chocolate, Pine Ice Cream 6.5

Garden Parsley Root Cake, Ginger Cream Cheese, Pecan Granola (V) 7.0

Garden Bay Cheesecake, Sloe Gin Compote (V) 6.0

For more details about our Plot to Plate, Field to Fork & Grain to Glass food ethos please ask your server or visit us online at www.TheFerryHouse.co.uk/Food-Ethos

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.





Game may contain lead shot