

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

SAMPLE MENU

2 Courses - £25

3 Courses - £30

Starters

Fennel Tart Tatin, Garden Herb Salad, Garden Melon vinaigrette (DFA/VGA)

Pate En Croute, Garden Pickles, House Mustard

Pan-fried Pheasant Breast, Poached Pear, Blackberry, Boudin Noir (DFA/GFA)

Duck Liver Parfait, Garden Watermelon Rind Pickles, Watermelon & Chili Jam, Chicken Fat Brioche (GF)

Sea Trout Crudo, Homemade Rye Bread Crisp, Garden Radish, Garlic Chive Emulsion (DF)

Mains

Confit Duck leg, Puy Lentils, Apple, Garden Scarlet Kale, Cured Kentish Lambcetta, Chimichurri (GF)

Garden Jerusalem Artichoke, Gnocchi, Tahini dressing, Garden Kale Nero, Garden Caper (V)

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

Corn-fed Chicken, Spiced Garden Squash Puree, Garden Kalettes, Chicken Jus, Potato Rosti (GFA)

Pan-fried Stone Bass, Bisque, Brandade Ravioli, Garden Brassica, Mussels

Roast Beef or Roast Pork, Duck Fat Roast Potatoes,
Seasonal Veg, Yorkshire Pudding (GFA/DFA)

Root Vegetable & Mixed Nut Roast, Roast Potatoes, Seasonal Veg Yorkshire Pudding (GFA/DFA/V/VGA)

Sides

Beef Dripping Roast Potatoes - £5.00

Bowl of Yorkshire Puddings - £4.00

Desserts

Chocolate Delice, Candied Hazelnuts (V)

Honey Cake, Mead Syllabub, Sea Buckthorn Curd, Milk Gel (V)

Kentish Cheese Plate, Fruit & Nut Brioche, House Focaccia, Green Tomato Chutney (V)

Garden Rhubarb & Custard Tart, Chantilly Cream (V)

Kentish Apricot Cranachan, Oat crumble (GF/DFA/VGA/VG)

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.



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