

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. Please be aware our game may contain a lead shot.

Head Chef – James Pilcher

2 Courses - £35

3 Courses - £40

Vegan Menu

Starters

Wild Garlic & Pea Arancini, Garlic Chive & Onion Ash Emulsion
Onion Soup, Caramelised Onions, Tempura Bunching Onion, (GFA)
Shallot Tarte Tatin, Garden Herb Salad, Garden Melon Vinaigrette

Mains

Foraged Nettle Risotto, Pumpkin Seed Crumble (GFA)
Garden Asparagus, Mint, Sekanjabin, Sunflower Seeds (GF)
Garden Burger, Brioche, House Burger Sauce, Garden Relish, Hand-Cut Triple-Cooked Chips
Home-Made Gnocchi, Garden Brassicas, Green Garlic, Tahini, Kale Crips

Desserts

Chocolate Mousse, Caramelized Hazelnuts, Earl Grey Genoise (GF)
Frangipane Tart, Noyaux Cream
Garden Rhubarb Fool, Meringue, Chantilly (GF)

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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GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VGA – Vegan Available / N – Contains Nuts / DFA – Dairy Free Available