

The Burden

THE FERRY HOUSE

ESTD



2000

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 – Jane Rudd

Breakfast Menu

Breakfast is charged at £17.50 per person this includes an item from the below menu and the full continental and Teas & Coffees.

Full English Breakfast; Sausage, Back Bacon, Beans, Black Pudding, Local Hens' Egg, Confit Tomato, Fried Mushrooms, Rosti (DFA/GFA)

Veggie Breakfast, "Redefine Meat" Sausage, Beans, Confit Tomatoes, Fried Mushrooms, Rosti, Local Hens' Egg (GF/VGA/DF)

Estate Mallard Duck Sausage, Hedgerow Brown Sauce, Fried Local Hens' Egg, Japanese Milk Bun

Pain Perdu French Toast, Garden Preserve, Whipped Cream (V)

Corned Beef-Hash-Brown; Estate Brisket Corned Beef, Fried Local Hens' Egg, Hollandaise (GF)

Home Cured Sea Trout, Scrambled Local Hens' Eggs, Hollandaise, Toasted Muffin (P)

Garden Asparagus, House Sourdough Bread, Poached Local Hens' Eggs or Vegan Cream Cheese (GFA/V/VGA)

Shakshuka, Spiced Garden Tomatoes & Fennel, Poached Local Hens' Egg (GF/V)

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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