

THE FERRY HOUSE



The Burden family welcome you to the Ferry House - our beautiful 16th century 2AA Rosette 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 - Jane Rudd

SAMPLE MENU

2 Courses - £32.50

3 Courses - £37.50

Starters

Devilled Kentish Livers and Kidneys, House Sourdough, Nasturtium Leaves

Estate Partridge Breast, Preserved Garden Plum, Hazelnuts, Garden Kohlrabi & Apple Remoulade (GF/DFA)

Bouillabaisse, Sea Bass Sausage, Mussels, Beer Battered Hake Cheek, Rouille (GFA/DF)

Kentish Lamb Kofta, Paratha Flatbread, Garden Herb Salad, Kosho Aioli

Garden Tomatoes, Garden Basils, Lemon Verbena, Tomato Consommé (V/GF/DF)

Mains

Garden Courgette, Gnocchi, Garden Black Kale, Korean Mint, Agretti (V)

Harty Estate Beef Burger, Smoked Bacon, Keen's Cheddar, House Chips (GFA/DFA/VGA)

Sea Bass, Garden Agretti, Armenian cucumber, Aubergine, Dashi & Miso Sauc (P/DF)

Estate Pheasant Wellington, Duck & Garden Sage Farce, Garden Courgette, Game Jus

Isle of Sheppey Roast Beef or Kentish Pork Shoulder, Beef Dripping Roast Potatoes, Seasonal Veg, Yorkshire Pudding (GFA/DFA)

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

Sides

Bowl of Yorkshire Puddings (V) - 4.5

Bowl of Beef Dripping Potatoes (GF/DF/VGA) 5.5

Garden Cucumbers, Foraged Seaweed & Garden Mint (V/GF) 5.5

Desserts

Garden Red Currant Bakewell, Chantilly Cream, Almonds (V)

Kentish Rarebit, Ashmore Cheddar, House Worcester Sauce (VA)

Garden mixed Berry, Woodruff Cream, Meringue (V/GF)

Marmalade & Almond Sponge, White Chocolate Stable Cream (GFA)

Garden Courgette Cake, Courgette and Ginger Jam, Walnut, Tuille (V)