

# THE FERRY HOUSE

ESTD 2000



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 - £37.50**

**3 Courses - £42.50**

### *Starters*

**Estate Partridge, Garden Kohlrabi & Apple Remoulade, Toasted Hazelnuts (GF/DFA)**

**Shell On King Prawns & Mussels, Garden Red Peppers, Chilli & Shellfish Sauce (GFA/DF)**

**Curried Estate Beef Flatbread, Confit Garden Shallot, Garden Herb Salad**

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

**Pork Croquette, House Whole Grain Mustard, House Brown Sauce, Garden Pickles**

### *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 Partridge 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*

**Kentish Ashmore Rarebit, Cheese Pain Perdu, Jake's IPA, Pickled Onion (V)**

**Garden Bakewell Tart, Garden Gallium Cream Toasted Almonds (V)**

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

**Garden Apple, Fennel, Maple Syrup, Toasted Oats (V/GF/DFA)**

**Garden Courgette Cake, Courgette & Ginger Jam, Tea Crème (V)**