

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 - £32.50

3 Courses - £37.50

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 'Highland' Beef Flatbread, Garden Tomato Kasundi, Bhuna Onion

Garden Watermelon, Pickled Beetroot & Chilli Salad, Garden Peppers, Pickled Watermelon Rind (VG/GF)

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

Mains

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

Venison Burger, Chilli Jam, Brie, House Chips (GFA/DFA/VGA)

Stone Bass, Bisque, Tempura Garden Squash, Garden Chard & Bunching onion (DF/P)

Estate Partridge Wellington, Duck & Garden Sage Farce, Garden Beets, Game Jus

Essex Roast Venison Or Estate Roast Beef, 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 Homemade Yorkshire Puddings (V) - 4.5

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