

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

Head Chef – James Pilcher

Head Gardener – Jane Rudd

SAMPLE MENU

Desserts

Bowyers Brie, Garden Quince Tart Tatin, Toasted Walnut (V) 8.5

Garden Artichoke Blondie, House Yogurt, Artichoke & White Chocolate Ganache, Artichoke Crisps (V) 8

Garden Medlar Sticky Toffee Pudding, Miso Toffee Sauce, Walnut, Kentish Vanilla Ice Cream (V) 8

Garden Parsley Root Cake, Maple Cream Cheese, Oats (V) 8

Garden Chicory Root, Almond Financier, Dark Chocolate Cremeux, Feuilletine 8.5

Kitchen Garden Cocktails

Garden Quince Mule, Garden Quince syrup, Vella Vodka, Ginger ale

Dirty martini, Copper rivet Gin, Garden Nasturtium brine, Vermouth

Estate Elderflower 75, Sparkling wine, Foraged Elderflower Sekanjabin, Chapel down Gin

Garden Bay Old fashion, Masthouse whisky, Garden Bay bitters

Garden Bloody Mary, Garden tomatoes, Vela vodka, house Worchester sauce

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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Game may contain lead shot

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