

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

Head Chef - James Pilcher

Head Gardener - Jane Rudd

72 hours notice is required for this menu

The reason? We want you to enjoy a unique and delicious menu created specifically for a vegan dining experience. Not a menu that uncreatively replicates meat dishes with a substitute. At this time we are not experiencing enough demand for vegan dishes to put on a permanent menu that meets our sustainability and zero-waste ethos. Therefore we ask you to please pre-order your meal so we can crop specific ingredients from the Kitchen Garden and commit whole-heartedly to reducing food waste.

Starters

Wild mushroom arancini, confit garlic aioli
Garden Brassicas, Garden Chilli Crunch, toasted sunflower seeds
Garden crown Prince Squash Soup, Pickle squash, herb oil (GF)

Mains

Garden Squash, Gnocchi, Pumpkin Seeds, Pickled Squash, Squash Puree
Carrot Nduja Ravioli, Pickled Garden Carrot, Garden Carrot Top Chermoula
Garden Burger, House Burger Sauce, Garden Relish, Hand-Cut Triple-Cooked Chips (GF)

Desserts

Dark chocolate Ganache, Genoise, Caramelised Hazelnuts (GF)
Almond Pannacotta, Shortbread Crumb, Roasted plums (GFA)
Frangipane & Garden Quince tart, Whipped Cream