

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 Celeriac & Apple Remoulade, Toasted Hazelnuts (GF/DFA)

Bass Liver Parfait Tart, Parsley, Garden Pickled rhubarb & Radish Salad (P)

Hot Smoked Wild Mallard & Orange Salad, Garden Leaves, Grapefruit, House Dressing (GF/DF)

Garden Tempura Squash, Almond Katsu Sauce, Pickled Mustard Seeds, Herb Aioli (GF/VG)

Kentish Pork Croquette, House Whole Grain Mustard, Garden Pickles

Mains

Roast Garden Squash, Pumpkin Mole Sauce, Almond Cream, Toasted Quinoa (V)

Harty Estate Beef Burger, Brioche, Bacon, House Burger Sauce & Pickles (GFA/DFA/VGA)

Skate Wing, Garden Leeks, Smoked Mussels, Smoked Broth, Focaccia, Wild Garlic (P)

Estate Partridge Wellington, Partridge & Garden Sage Farce, Garden Asparagus, Game Jus

Roast Harty Estate Beef Or Roast Kentish Venison, 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

Garden Bitter Leaf Salad, House Citrus Dressings (DF/GF) **4.5**

Desserts

Garden Rhubarb Eton Mess, Chantilly Cream, Meringue (VGA/DFA/GF)

Garden Chicory Root, Dark Chocolate Ganache, financier (GFA)

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

Baked Cheesecake, Gingerbread Crumb, Foraged Sloe (V)

Kentish Ashmore Cheddar, Caramelised Onion Flapjack, House Pickle (V)