

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

Vegan

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 artichokes, Gnocchi, Sunflower Seeds, Wild Garlic, Pea 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 Mille-Feuille, Toasted Hazelnuts, Chicory Gel

Garden Rhubarb Eton mess, Vegan Meringue, Fruit Compote (GFA)

Frangipane & Garden Quince tart, Whipped Cream

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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