

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

2 Courses - £32.50

3 Courses - £37.50

SAMPLE MENU

Starters

Estate Partridge, Garden Celeriac & Apple Remoulade, Toasted Hazelnuts (GF/DFA)
Stone Bass & King Prawn Tart, Bisque Jelly, Garden Rhubarb & Radish Salad
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 Braised Pork Croquette, House Whole Grain Mustard, Garden Pickles

Mains

Roast Garden Squash, Pumpkin Mole Sauce, Almond Cream, Toasted Quinoa (V)
Breaded Estate Partridge Burger, Garden Preserved Chilli & Garlic Aioli, Pickles, Brioche
Skate Wing, Garden Leeks, Smoked Mussels, Smoked Broth, Focaccia, Wild Garlic (P)
Estate Partridge Wellington, Partridge & Garden Sage Farce, Garden Asparagus, Game Jus
Roast Kentish Pork, 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
Estate Beef Dripping Roast Potatoes (DF/GF) 5

Desserts

Garden Rhubarb Baked Alaska, Italian Meringue (V)
Garden Strawberries & Cream, Garden Mint Syrup, Meringue (VGA/GF)
Ashmore Cheddar, House Pickle, Caramelized Onion Flapjack (V)
Marmalade & Almond Sponge, Citrus Gel, White Chocolate Stable Cream (GFA)
Spiced Pain Perdu, Caramel, Crème Patissiere, Prune & Rum Gel. (V)