

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 Venison 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 Porchetta, 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 Garden Asparagus, Garden Mint Sekanjabin (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)