

THE FERRY HOUSE



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

SAMPLE MENU

Desserts

Blue Stilton, House Pickled onion, Caramelized Onion Flapjack (V) 8

Garden Strawberries, Gallium Cream, Meringue (VGA/GFA/DFA) 7

Harty Hens's Egg Custard Tart, Preserved Garden Redcurrants (V/) 8

Estate Elder Flower Panna Cotta, Elder Flower Fritter, Tuille, Elder Flower & Wine Gel (GFA)

8

Garden Chicory Root, Almond Financier. Dark Chocolate Cremieux, Feuilletine (GFA) 8.5

Digestif

Disaronno	£4.10
Tia Maria	£3.90
Port	£4.80
Cointreau	£4.00
Baileys	£4.50
Spiced Rum	£4.10
Kahlúa	£3.30

Loose Leaf Tea

Loose Leaf Teas from The Kent & Sussex Tea Company	
English Breakfast	£3.90
Earl Grey	£3.90
Ceylon Orange Pekoe	£3.90
Camomile Flowers	£3.90
Hibiscus Flower Tea	£3.90
Moroccan Mint Tea	£3.90

Coffee

Espresso	£2.20
Double Espresso	£3.50
Americano	£2.70
Latte	£3.20
Mocha	£3.50
Hot Chocolate	£3.00

A discretionary 12.5% gratuity will be added to your bill. If you have a food sensitivity, please speak to your server about ingredients in our dishes before ordering.



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Game may contain lead shot

GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VGA – Vegan Available / DFA – Dairy Free Available