## FERRY HOUSE



The Burden family welcome you to the Ferry House - our beautiful 16<sup>th</sup>-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)

Shell on King Prawn & Mussels, Garden Agretti, Garden Pepper & Seafood Bisque (GF/DF/P)

Kentish Devilled Livers, Focaccia, Garden Pickles

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
Pan Fried Skate Wing, Garden Leeks, Smoked Mussels, Smoked Broth, Focaccia(P)

Estate Partridge Wellington, Partridge & Garden Sage Farce, Garden White Aspargus, Game Jus
Estate Roast 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
Estate Beef Dripping Roast Potatoes (DF/GF) 5
Puffed Kentish Pork Crackling Smoked Estate Crab Apple (GF/DF) 5.5

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.



