

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

2 Courses - £32.50

3 Courses - £37.50

SAMPLE MENU

Starters

Estate Partridge, Garden Celeriac & Apple Remoulade, Toasted Hazelnuts (GF/DFA)

Kentish Devilled Livers & Kidney, Local Honey, Fennel & Rye Bread, Garden Pickles

Garden Watermelon, Pickled Beetroot, Pickled Melon Rind, Garden Pepper (VG/GF)

Sussex Venison Flat Bread, Garden Chilli Jam, Tomato Kasundi Smoked Salmon,

King Prawns & Shell On Mussels, Garden Pepper & Shellfish Sauce, Garden Agretti (GF/P)

Mains

Roast Garden Tomatoes, Gnocchi, Garden Kale Nero, Garden Basil (DFA/V)

Harty Estate Breaded Partridge Burger, Garden Chilli Aioli, Pickles, Brioche Bun (GFA/VGA)

Pan Fried Stone Bass, Garden Agretti, Aubergine, Courgette, Smoked Broth, Garlic Aioli (P/GF)

Estate Partridge Wellington, Partridge & Garden Sage Farce, Garden Beetroots, Game Jus

Harty Estate Roast Beef Or Kentish Gammon, 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/VGA) 5

Game may contain lead shot GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VGA – Vegan Available / DFA – Dairy Free Available / P – Pescatarian/ NFA – Nut Free available

