

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
2 Courses - £32.50

Head Gardener - Jane Rudd
3 Courses - £37.50

SAMPLE MENU

Starters

Estate Pheasant, Garden Celeriac & Apple Remoulade, Toasted Hazelnuts (GF/DFA)
Kentish Pork Pate En Crouete, Garden Pickles, Whole Grain Mustard
Garden Kohlrabi & Orchard Apple Salad, Whipped Feta, Sunflower Seed Crumb (V/GF)
Sussex Venison Flat Bread, Garden Chilli Jam, Caramelised Onions
King Prawns & Shell On Mussels, Garden Pepper & Shellfish Sauce (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 Aubergine, Courgette, Smoked Broth, Garlic Aioli (P/GF)
Estate Partridge Wellington, Partridge & Garden Sage Farce, Garden Swede, Game Jus
Harty Estate Roast Beef Or 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/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 avail

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.



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