

THE FERRY HOUSE

ESTD 2000



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 lead shot.

Head Chef – James Pilcher

Head Gardener – Jane Rudd

SAMPLE MENU

Small Plates

Popcorn Estate Partridge, Garden Green Tomato Ketchup (GFA) **8.5**

Tempura Garden Squash, Katsu Curry Sauce (GF/VG) **7**

Hot Honey Chicken Wings, Garden Hot Sauce, Pickled Garden Peppers, Local Honey **8.5**

Garden Kohlrabi & Orchard Apple Salad, Whipped Feta, Sunflower Seed Crumb, (V/GF) **7.5**

Kentish Pate En Croute, Garden Pickles, Whole Grain Mustard **7.5**

Tempura Bass Cheek, Fish Fat Sofrito (P/DF) **8**

Spiced Kentish Lamb Sausage, Tabbouleh, Sekanjabin (DFA) **9**

Larger Plates

Harty Estate Breaded Partridge Burger, Garden Chilli Aioli, Pickles, Brioche Bun (VGA) **18**

Roast Garden Tomatoes, Gnocchi, Garden Kale Nero, Garden Basil (V) **18**

Pan Fried Stone Bass, Aubergine, Smoked Broth, Garlic Aioli (P/GF/DFA) **25**

Kentish Pork Belly, Garden Crab Apple, Caramelised Onion Puree, Sauce Charcutière (GF) **26**

Venison Rump, Potato Gratin, Garden Kale, Red Wine Jus, Confit Fennel (GF) **25**

Sharer Plates

Estate Partridge Wellington, Pork & Sage Farce, Garden Squash, Game Jus **34**

Sides

Triple-Cooked Chips, Parmesan (GF/VGA) **5.5**

House Pickles, Garden Crudites (GF/VG) **4**

New Potatoes, Miso Butter (V/GF) **5**

Grilled Potato Flatbread, Wagyu Beef Nduja
(VA) **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.



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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 / P – Pescatarian / Free available

NFA – Nut

Our Food Ethos

PLOT TO PLATE • FIELD TO FORK • GRAIN TO GLASS

As a third-generation farming family, food provenance is our passion. We're firmly of the belief that local is best – and you don't get much more local than your own back garden.

Much of the produce you'll enjoy today you'll find growing in our 1.5 acre Kitchen Garden, and we invite you to make a stroll through there part of your visit today.

All of our beef comes from our family's Red Tractor accredited farm & is grass grazed at the nearby Elmley Nature Reserve. Grains from our farm are used by the Copper Rivet Distillery at Chatham to make their artisan spirits.

Wild game, free range eggs & the many foragables of the shoreline & hedgerows complete our homeborn menus. We hope you enjoy this true and seasonal taste of Harty.

GREEN THUMBS, GREEN ETHOS

Harty has long been our home, and we're passionately invested in preserving it with our sincerely lived green ethos.

- Ultra-low food miles from our garden, farm & foraged produce
- Anti food waste - utilising the entirety of our produce 'nose to tail' creatively & composting any waste (excluding bones & shellfish) to fertilise the garden
 - Our venue & garden uses only our own treated well water
 - Half an acre of solar panels power The Ferry House
 - Clever planting techniques to naturally maximise produce growth, improve soil quality & deter pests
 - Planting flowers to encourage biodiversity in our gardens
- Our high welfare cattle herd is grass-grazed at the Elmley Nature Reserve & supports their wonderful ecology

Want to know more?

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