

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

Chicken Croquette, Garden Pickles, House Mustard 8.5

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

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

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

Duck Breast, Garden Salad, Citrus Segments, Salad Dressing 8.5

Fish Nduja, Rigatoni Pasta, Fish Fat Sofrito 8

Larger Plates

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

Roasted Garden Squash, Garden Pumpkin Mole, Fermented Squash, Apple, Yoghurt (V/VGA) 18

Squid and Mussel Cassoulet, Tempura Hake, Garden Herbs 25

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

Venison Sausages, Pomme Puree, Onion Gravy, Garden Greens 19

Sharer Plates

Estate Partridge Wellington, Pork & Sage Farce, Roast Beetroot, Game Jus 34

Ribeye 200z, Chimichurri, Roasted Leeks 45

Sides

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

House Pickles, Garden Crudites (GF/VG) 4

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 /
NFA – Nut Free available

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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