

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.

2 Courses - £32.50

3 Courses - £37.50

Starters

Estate Partridge Garden Celeriac & Apple Remoulade, Toasted Walnuts (GF/DFA)
Duck Breast, Shaved Fennel, Rocket, Citrus Segments, Salad Dressing
Tempura Garden Squash, Katsu Curry Sauce, Pickled Mustard Seeds (GF/VG)
Italian Sausage, Bulgar Tabbouleh, Sekanjabin
Fish Nduja, Rigatoni Pasta, Fish Fat Sofrito

Mains

Roasted Garden Squash, Garden Pumpkin Mole, Fermented Squash, Apple, Yoghurt (V, VGA)
Harty Estate Breaded Partridge Burger, Garden Chilli Aioli, Pickles, Brioche Bun (GFA/VGA)
Squid & Mussel Cassoulet, Tempura Hake, Garden Herbs
Estate Partridge Wellington, Partridge & Garden Sage Farce, Roasted Squash, Game Jus
Roast Beef Or Roast 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

Roast Potatoes (DF/GF/VGA) 5

Yorkshire Puddings 4.5

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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