

# THE FERRY HOUSE

ESTD 2000



The Burden family welcome you to the Ferry House - our beautiful 16th century country restaurant with rooms sitting alongside the Swale River 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.

## SAMPLE MENU

Head Chef – James Pilcher

Head Gardener – Jane Rudd

**2 Courses - £35**

**3 Courses - £40**

**72 hours notice is required for this menu**

The reason? We want you to enjoy a unique and delicious menu created specifically for a vegan dining experience. Not a menu that uncreatively replicates meat dishes with a substitute. At this time we are not experiencing enough demand for vegan dishes to put on a permanent menu that meets our sustainability and zero-waste ethos. Therefore we ask you to please pre-order your meal so we can crop specific ingredients from the Kitchen Garden and commit whole-heartedly to reducing food waste.

## Starters

Garden Leeks Vinaigrette, House Capers, Garden Cucamelon Pickles  
Garden Onion Soup, Caramelised Onions, Onion Ash (GF)  
Garden Beetroot Tarte Tatin, Garden Herb Salad, Garden Melon Vinaigrette

## Mains

Garden Tomato Risotto, Garden Basils, Tomato Crisp (GF)  
Carrot Nduja Ravioli, Pickled Garden Carrot, Garden Carrot Top Chermoula  
Roasted Celeriac Tart, Pickled Garden Turnip, Celery Top Pistou, Toasted Sunflower Seed  
Garden Burger, Brioche, House Burger Sauce, Garden Relish, Hand-Cut Triple-Cooked Chips (GF)

## Desserts

Chocolate Mousse, Caramelized Hazelnuts, Earl Grey Genoise (GF)  
Frangipane Tart, Noyaux Cream  
Garden Apple Mousse, Apple Compote, Shortbread (GFA)

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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