

# THE FERRY HOUSE



The Burden family welcome you to the Ferry House - our beautiful 16<sup>th</sup>-century 2AA Rosette 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. Please be aware our game may contain a lead shot.

Head Chef – James Pilcher

Head Gardener – Jane Rudd

## SAMPLE MENU

**2 Courses - £35**

**3 Courses - £40**

## Starters

**Estate Duck Breast**, Preserved Garden Glacé Cherries, Garden Celeriac & Apple Remoulade (GF/N)

**Garden Charcoal Roasted Leeks**, Cucamelon Relish, Hazelnuts, Rapeseed Oil (VG/DF/GF/N)

**Sussex Muntjac Consomme**, Ragu Tortellini, Garden Root Vegetables & Herbs

**Cured Sea Trout**, Garden Radish, Garlic Chive Emulsion, Rye Bread Crisps (GFA/DF)

**Curried Kentish Lamb Flatbread**, Pickled Garden Roscoff Onions, Garden Tomato Chutney

## Mains

**Pan-fried Stone Bass**, Bisque, Brandade Ravioli, Garden Sea Vegetables, Shell-on Mussels

**Roasted Garden Celeriac**, Garden Jerusalem Artichoke, Chestnuts, Celery Top Pistou, Caramelised Garden Onion  
Puree (V/GF/N)

**Rabbit Leg Tacos**, Garden Ancho & Hazelnut Mole, Miso Garden Squash, Green Tomato Salsa, Garden Blue Corn  
Tortillas (GF/N)

**Estate Duck Wellington**, Duck & Garden Sage Farce, Garden Roasted Turnips, Duck Jus

**10oz Sirloin**, Garden Kale Caesar, Chorizo Butter,  
House Chips (GFA/DFA) - £4.50 Surcharge

## Sides

**Triple-cooked Hand Cut Chips**, Parmesan Cheese (V/GF) 5.5

**Pak Choi**, Garden Chili Crunch (GF/V/VGA/N) 5

**Garden Chinese Artichoke**, Beurre Noisette, Sage (GF/V/VGA) 5.5

## Desserts

**Garden Pumpkin Pie**, Pumpkin Ganache, Roasted Seeds (V)

**Garden Medlar Sticky Toffee Pudding**, Miso Toffee Sauce, Vanilla Ice Cream (V/N)

**Bowyer's Brie Tart**, Spiced Kentish Greengage Chutney (V)

**Preserved Garden Quince**, Crème Fraiche, Garden Oca, Candied Walnuts (GF/V/N)

**Garden Sloe & Greengage Mincemeat & Custard Tart**, Apple Puree (N)