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 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.

Head Chef - James Pilcher

Head Gardener - Jane Rudd

SAMPLE MENU

2 Courses - £30

3 Courses - £35

Starters

Garden Leeks Vinaigrette, Garden Cucamelon Relish, Hazelnuts, Rapeseed Oil (VG/DF/GF/V)

Sussex Muntjac Consomme, Ragu Tortellini, Garden Root Vegetable & Herbs

Estate Duck Breast, Preserved Garden Glace Cherries, Garden Celeriac & Agretti Remoulade

Sea Trout Crudo, Homemade Rye Bread Crisp, Garden Radish, Garlic Chive Emulsion (DF)

Confit Rabbit Croquette, Pickled Garden Carrots, Hawthorn Brown Sauce

Mains

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

Harty Estate Duck Burger, Smoked Bacon, Keen's Cheddar, Garden Relish, House Chips (GFA/VGA)

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

Estate Duck Wellington, Duck & Garden Sage Farce, Garden Roasted Beetroots, Duck Jus

Isle of Sheppey Roast Beef or Kentish 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)

<u>Sides</u>

Triple-cooked Hand Cut Chips, Parmesan Cheese (V/GF) 5.5 Bowl of Yorkshire Puddings – 4.5 Bowl of Beef Dripping Potatoes (GF/DF/VGA) 5.5

Desserts

Treacle Tart, Garden Rosemary Cream (V)

Garden Parsley Root Cake, Maple Cream Cheese, Candied Walnuts (V)

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

Garden Apple & Pear Streusel Cake, Bay Crème Patisserie (V)

Garden Chicory Root Tiramisu, Genoise Sponge, Mascarpone, Cocoa Nibs (V)