

THE FERRY HOUSE



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.

Head Chef – James Pilcher Head Gardener – Jane Rudd

2 Courses - £37.50 3 Courses - £42.50

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

Preserved Garden Beetroot Salad, Garden radish, Sekanjabin (GF)

Garden Carrot Soup, picked carrots, herb oil (GF)

Wild Mushroom arancini, Garlic aioli, chilli & apple jam

Mains

Garden Tomato risotto, Vegan feta (GF)

House Carrot Nduja ravioli, Charred carrot, Garden Chermoula

Gnocchi, courgettes, tempura blossoms, Garden Allium cream

Garden Burger, brioche, house burger sauce, garden relish, hand-cut triple-cooked chips (GF)

Desserts

Chocolate & Kent coffee cheesecake, Candied hazelnuts

Garden Berries, preserved elderflower, Chantilly

Lemon posset, shortbread crumb, candied citrus (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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