

# THE FERRY HOUSE

ESTD 2000



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.

Head Chef – James Pilcher Head Gardener – Jane Rudd

## SAMPLE MENU

### *Starters - £4.50*

Garden Crudites, Aioli (GF/DF/V/VGA)

'Popcorn' Partridge, Garden Ketchup

Breaded House Fishfinger, Garden Slaw

### *Mains - £9.00*

Mini Ferry Burger or Mini Garden Burger(V), Cheese, Chips (DFA)

Pork Sausage, Chips, Peas or Beans (GF/DF)

Handmade Pasta, Garden Pesto, Garden Greens, Parmesan (V/VGA/DFA)

### *Desserts - £4.50*

Ferry House Blackberry 'Mini Milk' (V/GF)

Chocolate Brownie, Vanilla Ice Cream (V)

2 Scoops Ice Cream Choose from Vanilla or Strawberry (V/GF)

For more details about our Plot to Plate, Field to Fork & Grain to Glass food ethos please ask your server or visit us online at [www.TheFerryHouse.co.uk/Food-Ethos](http://www.TheFerryHouse.co.uk/Food-Ethos) Game may contain lead shot GF – Gluten Free / GFA- Gluten Free Available / V- Vegetarian / VG – Vegan / VGA – Vegan Available / NFA – Nut Free Available / DFA – Dairy Free Available

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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