

# 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

**2 Courses - £37.50**

**3 Courses - £42.50**

### *Starters*

**Devilled Kentish Livers and Kidneys**, House Sourdough, Nasturtium Leaves

**Bouillabaisse**, Sea Bass Sausage, Mussels, Beer Battered Hake Cheek, Rouille (GFA/DF)

**Sussex Venison Ragù Flatbread**, Confit Garden Shallot, Garden Herb Salad

**Garden Tomatoes**, Lemon Verbena, Tomato Consommé (V/GF/DF)

**Pork Croquette**, House Whole Grain Mustard, House Brown Sauce, Garden Pickles

### *Mains*

**Garden Courgette**, Gnocchi, Garden Black Kale, Korean Mint, Agretti (V)

**Harty Estate Beef Burger**, Smoked Bacon, Keen's Cheddar, House Chips (GFA/DFA/VGA)

**Sea Bass**, Garden Agretti, Armenian cucumber, Aubergine, Dashi & Miso Sauc (P/DF)

**Estate Partridge Wellington**, Duck & Garden Sage Farce, Garden Courgette, Game Jus

**Isle of Sheppey Roast Beef or Kentish Pork Shoulder**, 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)

### *Sides*

**Bowl of Yorkshire Puddings (V) - 4.5**

**Bowl of Beef Dripping Potatoes (GF/DF/VGA) 5.5**

**Garden Cucumbers**, Foraged Seaweed & Garden Mint (V/GF) 5.5

### *Desserts*

**Kentish Ashmore Rarebit**, Cheese Pain Perdu, Jake's IPA, Pickled Onion (V) 8.5

**Garden Bakewell Tart**, Garden Gallium Cream Toasted Almonds (V) 7

**Marmalade & Almond Sponge**, White Chocolate Stable Cream (GFA) 7.5

**Garden Apple**, Fennel, Maple Syrup, Toasted Oats (V/GF/DFA) 8

**Garden Courgette Cake**, Courgette & Ginger Jam, Tea Crème (V) 7