

# THE FERRY HOUSE

ESTD 2000



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 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

### *Desserts*

**Ashmore Cheddar**, Caramelised Garden Onion Flapjack, House Pickle (V) 8

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

**Garden Beetroot Red Velvet Cake**, Espresso Mousse, Walnut & Milk Chocolate Ganache(V) 8

**Mini Sourdough Doughnuts**, Garden Golden Raspberries (V) 7

**Garden Apples**, Compote, Gel, Toasted Oats, Fennel, Gallium Cream (V/GF/DFA) 7

### *Kitchen Garden Cocktails*

**Garden Quince Mule**, Garden Quince syrup, Vella Vodka, Ginger ale

**Dirty martini**, Copper rivet Gin, Garden Nasturtium brine, Vermouth

**Estate Elderflower 75**, Sparkling wine, Foraged Elderflower Sekanjabin, Chapel down Gin

**Garden Bay Old fashion**, Mashouse whisky, Garden Bay bitters

**Garden Bloody Mary**, Garden tomatoes, Vela vodka, house Worcester sauce

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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Game may contain lead shot

GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VGA – Vegan Available / DFA – Dairy Free Available