

# THE FERRY HOUSE

ESTD 2000



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

## 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.

### SAMPLE MENU

#### *Small plates*

**Garden Brassicas, Garden Chilli Crunch, Toasted Sunflower Seeds 7.5**

**Garden Carrot veloute, Pickled Carrots, Herb Oil (GF) 7**

**Pea and Mozzarella Arancini, Garlic emulsion, Tarragon 8**

#### *Larger Plates*

**Garden Squash, Gnocchi, Pumpkin Seeds, Pickled Squash, Squash Puree 18**

**Carrot Nduja Ravioli, Pickled Garden Carrot, Garden Carrot Top Chermoula 20**

**Garden Burger, House Burger Sauce, Garden Relish, Hand-Cut Triple-Cooked Chips (GF) 16**

#### *Sweet plates*

**Dark chocolate Ganache, Genoise, Caramelised Hazelnuts (GF) 8**

**Smoked Cashew Cheese, House Pickle, Crackers 10**

**Almond Pannacotta, Shortbread Crumb, Roasted plums (GFA) 8**

**Garden Apples; Compote, Gel, Toasted Oats, Fennel, Gallium Cream 7.5**

**For groups where all guests are vegan, a set menu will be provided.**

**We also offer a vegan roast every Sunday.**