

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 - £32.50

3 Courses - £37.50

Starters

Estate Partridge, Garden Kohlrabi & Apple Remoulade, Toasted Hazelnuts (GF/DFA)

Shell On King Prawns & Mussels, Garden Red Peppers, Chilli & Shellfish Sauce (GFA/DF)

Harty Estate Wagyu X Bone Marrow, Rye Fennel Toast, Garden Parsley Salad

Garden Tempura Squash, Almond Katsu Sauce, Pickled Mustard Seeds, Herb Aioli (GF/DF)

Essex Venison Croquette, House Whole Grain Mustard, House Brown Sauce, Garden Pickles

Mains

Roast Garden Squash, Pumpkin Mole Sauce, Almond Cream, Toasted Quinoa (V)

Harty Estate Duck Burger, Brioche, Bacon, House Burger Sauce & Pickles (GFA/DFA/VGA)

Pan Fried Stone Bass, Braised Squid Garden White Bean & Fennel Cassoulet (GF)

Estate Partridge Wellington, Duck & Garden Sage Farce, Garden Beets, Game Jus

Essex Roast Venison Or Estate Roast Beef, 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 Homemade Yorkshire Puddings (V) - 4.5

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

Desserts

Kentish Bowyers Brie, Garden Quince Tart Tatin, Toasted Walnut (V/NFA)

Dark Chocolate & Garden Aubergine Sponge, Aubergine Caramel, Preserved Garden Jostaberry, Caramelized Hazelnuts (V/GFA)

Marmalade & Almond, Citrus Gel, White Chocolate Stable Cream (GFA)

Garden Artichoke Blondie, House Yogurt, Artichoke & White Chocolate Ganache, Artichoke Crisps (V)