

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 - Natalie Read

April 2021 Outdoor Lunch Menu.

Firstly, thank you for coming & we hope you are as thrilled as we are to be 'out out'. We will resume our usual menu style from 17th May. For now, we hope you love our relaxed 'small plates' and classics options. Enjoy the view, embrace the outdoors & we hope you have a wonderful time here with us.

Small plates

Order several to share, one per person as a starter or at least two as a main for one person.

Kentish Braised Lamb Ravioli

House Harissa, Garden Salsa Verde

8

Braised Pork Belly

Carrot & Coriander Relish, Compressed Apple. GF, DF

8

Garden Asparagus

Vegan Feta, Toasted Pinenuts, Wild Garlic, Sekanjabin. V, VG, GF

7

Black Pudding & Home Smoked Lardon Croquettes

Watermelon & Chilli Jam

8

Estate Short-Rib Au Jus

House Brioche, Garden Kimchi

9

Pan Fried Mackerel Fillet

Whipped Ricotta, Garden Beetroot, Sourdough. GFA

8

Classic Mains

Ferry House Beef Burger

Brioche Bun, Home-Smoked Bacon, Cheddar Cheese, Garden Relish,
Home Cut Chips, Slaw GFA, DFA

16

Curious Brew Battered Cod

Home Cut Chips, Crushed Peas, Sauce Tartare, DFA

16

A discretionary 10% 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.



Follow us on Facebook
/theferryhouseinnharty



Follow us on Instagram
@ferryhouseinn1

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 – Natalie Read

Desserts

Hot Dark Chocolate Fondant

Chantilly cream

8

Local Cheese Plate

Home-Made Biscuits & Crackers, Garden Relish

9

Selection of Home-made Ice Creams GF, VGA

6

Blackberry & Almond Tart V

Cream

7

A discretionary 10% 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.



Follow us on Facebook
/theferryhouseinnharty



Follow us on Instagram
@ferryhouseinn1