

THE HARTY ESTATE

ESTD 2000



Welcome to The Ferry House at The Harty Estate. Beautifully set beside the Swale Estuary among wild wetlands and our family farmland, we draw on three generations of local farming heritage to bring you menus created from our homegrown and estate-born produce, supplemented by quality Kent ingredients. We're delighted you've joined us for one of our special pop-up dining & stay occasions, and hope you enjoy your visit.

Festive Menu

Starters

Garden Squash Soup, House Focaccia, Butter (V/VGA/DFA/GFA)

Fried Chicken Wings, House Hot Sauce, Pickles

Estate Partridge Breast, Plums, Hazelnuts, Remoulade (GF/DFA)

Mussels, White Wine Sauce, Leeks, House Focaccia (GFA/DFA)

Mains

Roast turkey, Roast Potatoes, Carrot, Yorkshire Pudding, Pig In Blanket, Stuffing, Gravy, (GFA/DFA)

Nut Roast, Roast Potatoes, Carrot, Yorkshire Pudding, Greens, Gravy, (V/VGA/GFA)

Pan-fried Salmon, New Potatoes, Braised Garden Leek, Bordelaise (GFA/DFA)

Kentish Pork Loin, Pomme Puree, Roast Carrot, Caramelised Apple,

Desserts

Xmas pudding, Brandy Butter & Cream (V/VGA)

Sticky Toffee Pudding, Sticky sauce, fresh cream (V)

Chocolate brownie, Chantilly Cream (VGA/GFA)

Garden Apples, Walnuts, Local Honey, Filo Pastry (VG)

A discretionary 12.5% gratuity will be added to your bill and shared entirely among our front of house and kitchen teams. If you have a food allergy, intolerance or sensitivity, please speak to our server about ingredients in our dishes before ordering your meal.



TheHartyEstate

Game may contain lead shot

GF – Gluten Free / GFA – Gluten Free Available / V – Vegetarian / VGA – Vegan Available / DFA – Dairy Free Available / P – Pescatarian / NFA – Nut Free available

Our Food Ethos

PLOT TO PLATE • FIELD TO FORK • GRAIN TO GLASS

As a third-generation farming family, food provenance is our passion. We're firmly of the belief that local is best – and you don't get much more local than your own back garden.

Much of the produce you'll enjoy today you'll find growing in our Kitchen Garden, and we invite you to make a stroll through there part of your visit today.

All of our beef comes from our family's Red Tractor accredited farm & is grass grazed at the nearby Elmley Nature Reserve. Grains from our farm are used by the Copper Rivet Distillery at Chatham to make their artisan spirits.

Wild game & the many treasures we forage from the estate complete our homeborn menus. We hope you enjoy this true and seasonal taste of Harty.

GREEN THUMBS, GREEN ETHOS

Harty has long been our home, and we're passionately invested in preserving it with our sincerely lived green ethos.

- Ultra-low food miles from our garden, farm & foraged produce
- Anti food waste - utilising the entirety of our produce 'nose to tail' creatively & composting any waste (excluding bones & shellfish) to fertilise the garden
 - Our venue & garden uses only our own treated well water
 - Half an acre of solar panels power the venue
- Clever planting techniques to naturally maximise produce growth, improve soil quality & deter pests
 - Planting flowers to encourage biodiversity in our gardens
- Our high welfare cattle herd is grass-grazed at the Elmley Nature Reserve & supports their wonderful ecology

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