

the Gallivant

EAT • SLEEP • BEACH

Local ewes cheese, fresh herbs 4.5

Sourdough bread, today's butter 2

First Course

Roast pigeon breast, poached pear, beetroot puree, crisps 8.5

Soused mackerel, pickled vegetables, horseradish cream 8

Jerusalem artichoke velouté, cured goose breast, girolle mushroom 7

Poached haddock, potato, cockles and curry mayonnaise 9.5

Chicory tart, walnut, pear, Kentish blue cheese 7

Main Course

Partridge, confit cabbage, pickle mushroom, roast parsnip 21.5

Romney Marsh lamb rump, root vegetables, pickled turnip 21

Catch of the day, butterbean and chorizo cassoulet 16.5

Sea bass, cauliflower puree, beignets, capers, confit lemon 22.5

Twice baked cheese soufflé, spiced ratatouille and chickpea 15

Sides

Morghew estate potatoes, crispy bacon and blue cheese 3.5

Braised red cabbage with apple and raisins 3.5

Hand cut rosemary fries, cheese 3.5

Mac and cheese 3.5

Virtually all our fresh ingredients are sourced within 10 miles of us

We do not expect you to pay any service charge, everything is included.
Please inform your server if you have any food allergies we need to be aware of. Prices include VAT.