

# the Gallivant

EAT • SLEEP • BEACH

Local ewes milk cheese, fresh herbs 4.5

Sourdough bread, today's butter 2

## First Course

Roast pigeon breast, poached pear, beetroot puree, crisps

Soused mackerel, pickled vegetables, horseradish cream

Jerusalem artichoke velouté, cured goose breast, girolle mushroom

Poached haddock, potato, cockles and curry mayonnaise

Chicory tart, walnut, pear, Kentish blue cheese

## Main Course

Partridge, confit cabbage, pickle mushroom, roast parsnip

Romney Marsh lamb rump, root vegetables, pickled turnip

Catch of the day, butterbean and Chorizo cassoulet

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

Twice baked cheese soufflé, spiced ratatouille and chickpea

## Sides

Mac and cheese 3.5

Morghew estate potatoes, crispy bacon and blue cheese 3.5

Hand cut rosemary fries, cheese 3.5

Braised red cabbage with apple and raisins 3.5

## Desserts

Blackberry mousse, sorbet, chocolate ganache

Dark chocolate delíce, roast hazelnut, Frangelico jelly

Mascarpone parfait, poached rhubarb, sorbet, granola

Carrot cake, ginger ice cream, vanilla cream

Cheese board, tomato chutney, celery, bread, biscuits 4.5 suppl.

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.