

the Gallivant

EAT • SLEEP • BEACH

STARTERS

Spinach and Rocket Soup
Herb crème fraiche and toasted seeds

Smoked Mackerel Salad
Roasted beetroot, endive and horseradish

Pickled Herring
Pink Fir potato salad and dill dressing

Smoked Haddock
Rye bay cockles, spring onion, curried mayo

Confit Duck Terrine
Shallot chutney, crisp sourdough and watercress

MAINS

Potato Gnocchi
Garlic, spinach, toasted seeds, Sister Sarah goats cheese

Pan Fried Fillet of Gurnard Fish Soup
Fish soup, crouton, rouille and tapenade

Dungeness Fish Hut Catch of the Day
Purple sprouting broccoli, pink fir potatoes and almonds

Saddleback Pork Chop
Creamed Morghew potato and smashed suede

Romney Salt Marsh Lamb (+ 3 sup)
Dauphinoise and Cherry Tree Farm green beans

28 Day Aged Sussex Red Ribeye (+ 5 sup)
Chesnut mushroom duxelle and chips

Sides 3.5

Spring greens / Creamed leeks / Mixed leaf salad / Buttered new
Potatoes / Rosemary French fries

PUDDINGS

Buttermilk pannacotta with rhubarb sorbet and granola
Lemon meringue with crème fraiche
White chocolate parfait with ganache and honeycomb
Rum and raisin ice cream with a shots of Kraken Black Spiced Rum
Glass of Chapel Down NV Brut with 2 salt truffles (+ 2 sup)
Selection of 3 or 5 farmhouse cheese

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. Prices include VAT.