

the Gallivant

EAT • SLEEP • BEACH

Spinach and Rocket Soup Herb crème fraiche and toasted seeds	7
Smoked Mackerel Salad Roasted beetroot, endive and horseradish	7 / 14
Pickled Herring Pink Fir potato salad and dill dressing	8 / 16
Smoked Haddock Rye bay cockles, spring onion, curried mayo	8 / 16
Confit Duck Terrine Shallot chutney, crisp sourdough and watercress	8 / 16
Potato Gnocchi Garlic, spinach, toasted seeds, Sister Sarah goats cheese	7 / 14
Pan Fried Fillet of Gurnard Fish Soup Fish soup, crouton, rouille and tapenade	17
Dungeness Fish Hut Catch of the Day Purple sprouting broccoli, pink fir potatoes and almonds	18
Saddleback Pork Chop Creamed Morghew potato and smashed suede	18.5
Romney Salt Marsh Lamb Dauphinoise and Cherry Tree Farm green beans	22
28 Day Aged Sussex Red Ribeye Chesnut mushroom duxelle and chips	24
Sides Spring greens / Creamed leeks / Mixed leaf salad / Buttered new Potatoes / Rosemary French fries	3.5
Puddings	
Buttermilk pannacotta with rhubarb sorbet and granola	7.5
Lemon meringue with crème fraiche	7.5
White chocolate parfait with ganache and honeycomb	7.5
Rum and raisin ice cream with 1 or 2 shots of Kraken Black Spiced Rum	7.5 / 9.5
Glass of Chapel Down NV Brut with 2 salt truffles	9.5
Selection of 3 or 5 farmhouse cheese	8.5 / 12.5

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. Prices include VAT.