

the Gallivant

EAT • SLEEP • BEACH

Two courses 25 Three courses 30

Bloody Mary / Bucks Fizz 9.5

Local ewes cheese, fresh herbs 4.5

Sourdough bread, today's butter 2

First Course

Smoked ham hock terrine, Piccalilli

Tomato salad, Kelly's goat's cheese, black olive, salsa verde

Fish cake, beurre blanc, spring onion, tomato

Spiced roast parsnip and apple soup, herb crème fraîche

Prawn cocktail

Main Course

Roast sirloin of Winchelsea beef, Yorkshire pudding, seasonal vegetables, red wine jus

Slow cooked saddle pork rump, creamed potato, glazed apple

Fillet of sea bream, pink fir potatoes, shellfish velouté

Catch of the day, butterbeans, chorizo cassoulet

Braised pearl barley, butternut squash, shallots, tomatoes

Dessert

Gallivant ice cream sundae

Bramley apple and berry crumble, cream

Sticky toffee pudding, toffee sauce

Poached pears, chocolate crumble, chocolate mousse

Two local cheeses, tomato chutney, celery, crackers

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.