

the Gallivant

EAT • SLEEP • BEACH

SUNDAY LUNCH

Bloody Mary / Bucks Fizz 9.5

Local ewes cheese, fresh herbs 4.5

STARTERS

Smoked ham hock terrine with piccalilli

Potted smoked mackerel with pickled vegetables and granary sourdough

White crab with heritage tomato and gazpacho

Wild garlic and spinach soup with pickled girolle and herb crème fraiche

Fish cake with chive beurre blanc and watercress

MAINS

Roast free range sirloin of beef with Yorkshire pudding and gravy

Crispy belly of pork with rainbow chard and mashed potato

Pan roasted brill with tender stem broccoli, pink fir potatoes and almonds

Potato gnocchi with garlic, spinach, toasted seeds and local goat cheese

Gallivant loin of cod and chips with pea purée and tartare sauce

PUDDINGS

Gallivant ice cream sundae

Dark chocolate mousse with hazelnut crumble and caramel cremeux

Sticky toffee pudding with toffee sauce and vanilla ice cream

Rice pudding with berry compote and shortbread

Two English farmhouse cheeses with tomato chutney, celery and crackers

2 courses 25

3 courses 30

Virtually all our fresh ingredients are sourced within 15 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.