

the Gallivant

EAT • SLEEP • BEACH

Local ewes milk cheese, fresh herbs 4.5

Sourdough bread, today's butter 2

First Course

Roast pigeon breast, cauliflower, salsa verde 8

Pickled sardines, Ratte potato, green beans, courgette 8.5

Sweet corn velouté, smoked ham hock 7

Dungeness cod beignet, leek, potato 9.5

Warm polenta, golden beetroot, goat curd, watercress 6.5

Main Course

Duck breast, confit leg, fennel, orange, carrot 19

Slow cooked beef feather blade, panzanella salad 21

Catch of the day, aubergine, tomato, chickpeas 16.5

Sea bass, potato, peas, broad beans, herb velouté 22.5

Braised pearl barley, summer vegetables, Mayfield Swiss cheese 13.5

Sides

Baby gem salad, Kentish Blue dressing 3.5

New potatoes, crispy bacon, onion 3.5

Local rainbow chard, Rachel goats cheese 3.5

Hand cut rosemary fries 3.5

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 we need to be aware of. Prices include VAT.