

the Gallivant

EAT • SLEEP • BEACH

Two courses 25 Three courses 30

Bloody Mary / Bucks Fizz 9.5

Local goats cheese, fresh herbs 4.5

Sourdough bread, today's butter 2

First Course

Smoked ham hock, wholegrain mustard mayo

Pickled sardines, Ratte potato, green beans, courgette

Sweet corn velouté, smoked ham hock

Heritage tomato salad, beetroot purée, toasted seeds

Potato and goats cheese terrine, green beans, goats curd

Main Course

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

Slow cooked pork, creamed potato, carrot purée

Catch of the day, aubergine, tomato, chickpeas

Skate, crushed pink fir potato, capers, fresh herbs

Braised pearl barley, summer vegetables, Mayfield Swiss cheese

Dessert

Chilled vanilla rice pudding, Kentish strawberries, honeycomb, pistachio

Chocolate brownie, Brookland raspberries

Blackberry posset, coconut crumble

Gallivant ice cream sundae

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.