

# the Gallivant

EAT • SLEEP • BEACH

Food 55  
Wine 27.5

Butternut squash velouté, pickled mushrooms, seeds, salsa verde  
Gusbourne Sparkling Rosé NV

Pan roasted scallops, cauliflower purée, beignets, coriander oil  
Arcan Albarino Adegas Pombal a Lanzada 2014 Rias Baixas

Romney salt marsh lamb rump, confit belly, root vegetables, caramelised shallot purée  
Chateau Beaumont Cru Bourgeois 2010 Haut Medoc

Dark chocolate pavé, orange, honeycomb  
Moscato d'Ochoa 2014 Spain

Kentish blue cheese, chicory, walnuts, port syrup  
Davy's Finest Reserve Port, Portugal

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.