

# the Gallivant

EAT • SLEEP • BEACH

## STARTERS

Chilled beetroot and apple soup with horseradish 7

Crispy squid with kimchi on toasted sesame 7

Mackerel with kohlrabi salad, pickled mustard seed and toasted rye 8

Potted South coast crab with heritage tomato salad and gazpacho 8

Confit duck terrine with shallot chutney, crisp sourdough and watercress\* 8

## MAINS

Gallivant fish soup with pan fried local fish, crouton, rouille and tapenade 17

Dungeness Catch of the Day 18

Potato gnocchi with wild garlic, spinach, toasted seeds and local goat's cheese 14

Saddleback pork tenderloin with courgettes, onions and pea shoots 18

Romney salt marsh lamb with peas, broad beans, pancetta and gem lettuce\* 22

28 day aged Sussex Red rump with heritage tomatoes, rocket, foie gras and truffle\* 22

## SIDES 3.5

Seasonal greens / Creamed leeks / Mixed leaf salad / Buttered new potatoes /  
Rosemary french fries

## PUDDINGS

Buttermilk panna cotta with local strawberries 7.5

Lemon posset with meringues, jelly and lemon thyme\* 7.5

Dark chocolate mousse with cherries\* 7.5

Rum and raisin ice cream with 1 / 2 shot(s) of Kraken Black Spiced Rum 7.5 / 9.5

Selection of 3 or 5 British and Irish farmhouse cheeses 8.5 / 12.5

Virtually all our fresh ingredients are sourced within 15 miles of us. Many are climate friendly. The dishes marked with an asterisk have some ingredients that are not.

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.