

the Gallivant

EAT • SLEEP • BEACH

SUNDAY LUNCH

09/07/17

Bloody Mary / Bucks Fizz 9.5

Local ewes cheese with fresh herbs 4.5

STARTERS

Chicken liver parfait with red onion marmalade, pancetta crisp

Prawn cocktail with whole meal sourdough

Whipped goats cheese with heritage carrot and chilled beetroot soup

Potted mackerel with pickled veg and watercress

Pickled sardine and kohlrabi slaw with cured egg yolk

MAINS

Roast aged Sussex Red beef with Yorkshire pudding, heritage carrots and gravy

Rye bay plaice fillet with crushed potato, fennel and heritage tomato

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

Pan roast sea bass with purple potatoes, spinach, quail's egg and anchovy

French cut chicken with green beans, lemon and tarragon jus

PUDDINGS

Gallivant ice cream sundae

Dark chocolate torte and caramel cremeux

Lemon posset with toasted marshmallow and raspberry

Strawberries & cream with lavender 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.