

the Gallivant

EAT • SLEEP • BEACH

STARTERS

- Sweetcorn and potato chowder 7
- Pigs cheek croquette, celeriac and apple 7
- Mackerel, rye with kohlrabi remoulade 8
- Goat's cheese, Jerusalem artichoke and pear 7
- South Coast crab, gazpacho and heritage tomatoes 9
- Smoked duck salad, beetroot and blackberry 8

MAINS

- Pan fried turbot, saffron risotto and herb oil 23
- Dungeness Catch of the Day
- Cauliflower, cannellini bean and onion bhaji 16
- Romney salt marsh lamb, fresh peas, broad beans, pancetta and gem lettuce 22
- Venison haunch steak, braised red cabbage, kale and juniper jus 24
- Mayfield Swiss soufflé, spinach and braised radicchio 17

SIDES 3.5

Seasonal greens / Tender stem broccoli with toasted almonds / Creamed leeks / Mixed leaf salad / Buttered new potatoes

PUDDINGS

- Brulee Alexander 7.5
- Blackberry frangipane tart with rosemary ice cream 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
Please inform your server if you have any food allergies. Prices include VAT.

We don't charge service charge or ask you to tip, everything is included

