

the Gallivant

EAT • SLEEP • BEACH

SUNDAY LUNCH

Bloody Mary / Bucks Fizz 9.5

Local ewes cheese, fresh herbs 4.5

STARTERS

Ham hock terrine, piccalilli and sourdough bread

Smoked salmon, prawn and avocado salad, gem lettuce

Goat's cheese, beetroot and toasted seeds

Parma ham, pear, blue cheese and candied walnuts

Sweetcorn and potato chowder

MAINS

Roast Red Sussex beef, Yorkshire pudding, heritage carrots, roast potatoes and gravy

Lemon sole, purple potatoes, tender stem broccoli and chive beurre blanc

Courgette, pea and saffron risotto, wild rocket and herb oil

Chicken and quinoa salad, lemon, herbs and garlic sourdough

Roast fillet of pork, roast potatoes, heritage carrots and apple sauce

PUDDINGS

Gallivant ice cream sundae

Blackberry frangipane tart with rosemary ice cream

Chocolate tart and pistachio ice cream

Buttermilk panna cotta, marinated strawberries and strawberry sorbet

Two English farmhouse cheeses, chutney, celery, crackers

2 courses 25

3 courses 30

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

