

January 2015 - FOR IMMEDIATE RELEASE

*the Gallivant*

EAT • SLEEP • BEACH

## THE GALLIVANT REPOENS WITH A NEW LOOK

We are delighted to announce that The Gallivant will be reopening her doors on 23<sup>rd</sup> January with a wonderful new look.

Throughout January the team have been working hard to create a dramatic transformation throughout the restaurant, bar and terrace. As guests enter the bar area they are now welcomed with a mirrored back wall, marble bar and comfortable seating, ideal for pre-dinner aperitif or night cap. The seating area for the restaurant has increased in size, with a relaxing coastal colour scheme, wood panelling, oak floors and bespoke furniture throughout.

When the warmer months arrive the new terrace will be ideal for al fresco dining, with new bespoke teak furnishing, heaters for those chilly spring evenings and of course new water bowls for any four legged guests.

To mark this transformation the kitchen team are also shortly launching their new '10 Mile Menu', sourcing 95-100% of their fresh produce from a tiny 10 mile radius to the kitchen. From fish and shellfish caught in front of the Gallivant by Joe and John and delivered daily, wonderful Romney Salt Marsh Lamb, beef and pork reared by Todd up the road in Brooklands and an abundance of fruit and vegetables grown by a select group of nearby farms – The Gallivant is taking 'local' to a whole new level to celebrate their new look, making The Gallivant's restaurant a destination in its own right.

[www.thegallivant.co.uk](http://www.thegallivant.co.uk)

Rooms from £95 Bed & Breakfast

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**In 2014 the restaurant was included in:  
Square Meals 'Top 100 UK Restaurants'  
The Sunday Times 'Top 100 UK Hotels - hotels for food'**

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