

# the Gallivant

OVER LUNCH • OVER DINNER  
OVERNIGHT

Instagram @thegallivant | Facebook @gallivanthotel

English 'Aperol' Spritz 9.5

*English sparkling wine, Sipsmith London cup, orange infused cane syrup, soda*

English Passion 9

*English sparkling wine, passion fruit liqueur*

Seedlip & apple (non-alcoholic) 5

*Seedlip garden, owlets apple juice & tonic water*

## DINNER

Sourdough 2

Uig Lodge smoked salmon 9

Butternut squash soup, sherry vinegar, salted almond 6

Rock a Nore mackerel, caramelised onion, charred gem lettuce 7

Pigs cheek croquette, celeriac remoulade and apple 7

Courgette, goats cheese, roasted cobnuts 7

Mussels, Kentish cider, pancetta 8

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Whole dover sole, pink fir potatoes, crab beurre blanc 22

Dungeness cod, salt baked celeriac, cavolo nero, clam and pancetta dressing 24

10oz 35 day dry aged rib eye, roasted shallot, girolles and fries 28

Romney marsh lamb, butternut squash, roasted garlic gnocchi 22

Charred cauliflower, cannellini bean, onion bhaji (v) 17

Seasonal greens | Green salad | Morghew potatoes 4

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Dengate farm apple, gingerbread, vanilla ice cream 7.5

Chocolate mousse with griottine cherries 8

Salted caramel tart, Northiam yoghurt sorbet, candied lemon 7.5

English artisan cheese with walnut bread 9

Virtually all our fresh ingredients are locally sourced  
Please inform your server if you have any food allergies  
A discretionary service charge of 12.5% will be added to your bill