

the Gallivant

OVER LUNCH • OVER DINNER
OVERNIGHT

DINNER • WINTER

Gallivant Pear Bellini 9.5

Anno Kent Gin, Tonic and Lime 9.5

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Uig Lodge smoked salmon 10

Butternut squash soup, sherry vinegar, salted almond 6

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

Pig cheek croquette, celeriac remoulade and apple 7

Golden cross goats' cheese, beetroot, parmesan and poppy seed twist 8

Ham hock terrine, piccalilli 7

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28 day aged onglet steak, rosemary fries, roast tomato 24

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

Romney Marsh lamb, butternut squash and roasted garlic gnocchi 22

Roast partridge, black pudding, dauphinoise and red cabbage 18

Pearl barley risotto, caramelised parsnips, swiss chard and wild mushrooms (v) 17

Pan roast gurnard, bouillabaisse, mussels and saffron aioli 22

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Warm sourdough 2

Seasonal greens | Green salad | Morghew potatoes | Dauphinoise 4

Instagram @thegallivant

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