

# the Gallivant

OVER LUNCH • OVER DINNER  
OVERNIGHT

## FESTIVE MENU • CHRISTMAS

Friday 21<sup>st</sup> December – Sunday 6<sup>th</sup> January

Kent Pear Bellini 9.5

Anno Gin, Tonic and Lime 9.5

Smoked haddock, poached egg, burnt hay hollandaise 9

White crab, apple, celery and walnut 10

Jerusalem artichoke, home cured pancetta and leek 8

Celeriac cream, green oil, mustard leaf 7

Black pudding scotch egg, date ketchup, soldiers 9

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Thirty five day aged onglet steak, chorizo butter, parsley chips 24

Roast guinea fowl, confit potato, redcurrant 21

Wild mushroom 'mac and cheese', spinach, truffle 19

Pan roast brill, salsify, chard 23

Parsnip and beetroot, hazelnut gnocchi, kale 18

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Seasonal greens | Creamed leeks | Parsley chips | Morghew potatoes 4.5

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