

# the Gallivant

OVER LUNCH • OVER DINNER  
OVERNIGHT

## PUDDINGS • WINTER

Salted caramel tart, Northiam yoghurt sorbet, candied lemon 7.5

Chocolate mousse with griottine cherries 8

Dengate Farm apples, gingerbread, rosemary ice cream 7.5

Affogato, brandy ice cream 6

Poached Kent rhubarb, vanilla yoghurt, almond biscuit 7.5

English artisan cheese with walnut bread 9

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Three salted caramel truffles 5

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## PERFECT WINES WITH PUDDINGS AND CHEESE

Glass 50ml | 100ml

Monbazillac Chateau Fonmourges 2013 France 4.5 | 8.5  
*Scented honey and ripe apricots*

Moscatel d'Ochoa 2016 Spain 5.5 | 9.8  
*Toast, ripe raisins and orange blossom*

Davy's Finest Reserve Port 4 | 7.2  
*Full bodied with luscious fruit flavours of plum, dark berries and prunes*

Quinta da Silveira 10 yr old Tawny Port 7.2 | 13.5  
*Caramel, dried fruit and nuts with a long finish*

Offley Boa Vista Vintage Port 1994 11.4 | 18.8  
*Wonderful aromas of plums, chocolate and flowers, full, chewy and long*

Barbadillo Pedro Ximenez Sherry 5.2 | 9.4  
*Jammed full of exotic raisins, dried fruits and a hint of chocolate*

Blandy's Alvada 5yr old Madeira 6.5 | 12.7  
*Rich and sweet with dried fruit and ripe apricot*

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