

the Gallivant

OVER LUNCH • OVER DINNER
OVERNIGHT

SUNDAY LUNCH • WINTER

TWO COURSES 25

Starter and main course or main course and pudding

Kent Bellini 9.5

Bloody Mary 8.5

Anno Gin, Tonic and Lime 9.5

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Uig Lodge smoked salmon

Chicken liver parfait, plum chutney, toast

Butternut squash soup, sherry vinegar, salted almond

Golden Cross goat's cheese, beetroot, parmesan and poppy seed twist

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Roast beef, root vegetables, roast potatoes, Yorkshire pudding

Pearl barley risotto, glazed parsnips, swiss chard, wild mushrooms (v)

Roast pork belly, seasonal greens, mash, roasting jus

Pan roast gurnard, mussels, bouillabaisse, saffron aioli

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