

the Gallivant

OVER LUNCH • OVER DINNER
OVERNIGHT

DINNER • WINTER

Gallivant Pear Bellini 9.5

Anno Kent Gin, Tonic and Lime 9.5

.....

Uig Lodge smoked salmon 10

Confit chicken & ham terrine, pickled vegetables 8

Jerusalem artichoke, pork belly, leek 7

Celeriac cream, green oil, mustard leaf 6

Dungeness spider crab, pink grapefruit, radicchio and fennel 10

.....

Thirty five day aged onglet steak, shallot & bacon jam, peppercorn jus, fries 24

Roast guinea fowl, confit potato, savoy cabbage and pancetta 21

Hazelnut gnocchi, curly kale, roasted beetroot, goats curd 18

Pan roasted rock-a-nore cod. Purple sprouting broccoli, toasted almond, sauce vierge 21

Poached Brill, braised chicory, purple sprouting broccoli,
red wine poached salsify, cocotte potatoes 20

Confit duck leg cassoulet 19

.....

Warm sourdough 2

Seasonal greens | Green salad | Morghew potatoes 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