

# the Gallivant

OVER LUNCH • OVER DINNER  
OVERNIGHT

## DINNER • SPRING

Gallivant pear Bellini 9.5

Chapel Down gin, tonic and Lime 10.5

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Spring celeriac cream, green oil and local mustard leaf (v) 6

Confit chicken & ham terrine, pickled vegetables 8

East Sussex purple broccoli sprouting, slow cooked duck egg and burnt hay hollandaise 9

Uig Lodge smoked salmon 10

St Austell Bay mussels, Kent cider, pancetta and locally foraged samphire 10

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Hazelnut homemade gnocchi, new season kale, local beet and goats curd (v) 18

Roasted Dungeness skate wing, three cornered leek risotto, cauliflower 20

Iberico acorn fed pork shoulder, foraged local wild garlic aioli 20

Rye bay dover sole, sauce meuniere, served on the bone 23

Aged onglet steak, green peppercorn sauce 21

Romney salt marsh lamb rump, potato dauphinoise, new season English asparagus 24

Thirty five day dry aged ribeye, sauce béarnaise 28

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Seasonal greens (pb) | Green salad (pb) | Morghew potatoes (pb) | Skin on fries 4

Potato dauphinoise | Leeks béchamel 5

Instagram @thegallivant