

BREAKFAST SUMMER

Breakfast table for residents On the house

Non residents 15

Freshly squeezed OJ and local apple juice

Filter coffee and Teapigs tea (everyday brew, peppermint, chamomile, mao feng green, lemon and ginger)

Northiam Farm local cows milk, unsweetened almond or soy

Bloody or Virgin Mary's

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Local ham | Beefsteak tomatoes

Mayfield cheese hand made in East Sussex from local pasteurised cows milk

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Our sourdough baked by the Lazerbaker in Rye | Gallivant banana and walnut bread | Wheat free almond cake

Breakfast carrot muffins

Local jams, marmalade and honey from bees that live around us

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Gallivant granola and muesli | Seasonal bircher muesli

Northiam Farm low fat yoghurts

Local fruit, when in season and at their best or berry compote when not!

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Coffees, all available decaffeinated

Espresso 2.5 | 3.5

Macchiato 2.5 | 3.5

Flat White 3.5

Cappuccino 3

Latte 3

Mocha 3

Americano 3

Cooked dishes from the kitchen

Gallivant Full English 12.5

Full vegetarian English (pb) 9.5

Eggs benedict 9

Porridge, banana, local honey and toasted nuts 5.5

Eggs any way on toast or with soldiers 4.5

Poached eggs, avocado, chilli on sourdough toast 10.5

Instagram @thegallivant

Virtually all our fresh ingredients are locally sourced | Please inform your server if you have any food allergies | (v) vegetarian (pb) plant based
A discretionary service charge of 12.5% will be added to your bill. This gets distributed to everyone in the team, according to the happiness they have delivered.