

PUDDINGS, CHEESE AND DRINKS

SUMMER

Mixed summer berries with raspberry sorbet 7
Kentish gooseberry and elderflower fool with honey toasted oats 7
Salt caramel tart with yoghurt sorbet 8
Chocolate mousse with cherries 8
Truffles 5

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Tunworth pasteurised "brie style" cows milk from Hampshire (v) 4
Kentish blue, young blue unpasterised cow milk (v) 4
Old Sussex unpasteurised cows milk mature cheddar 4
Golden Cross ashed soft goats cheese from Sussex (v) 4
Flower Marie soft ewe's milk cheese (v) 4
English artisan cheese selection - all of the above (v) 16

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Monbazillac Chateau Fonmourges 2013 France 10
Davy's Finest Reserve Port 8
Quinta da Silveira 10 yr old Tawny Port 12
Barbadillo Pedro Ximenez Sherry 8
Blandy's Alvada 5yr old Madeira 11

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

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, every penny of which is distributed to the team, based on how happy they have made our guests feel.