

## SUNDAY LUNCH SUMMER

Chapel Down Bacchus gin & tonic 9.5

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Roasted yellow courgette, cannellini bean hummus and lemon oil (pb) 7 / 15

Seared mackerel with beetroot and Morghew potato salad 10

Chicken liver parfait, red onion chutney and toast 8

Beef carpaccio, aged parmesan, rocket and summer truffle 11

Uig Lodge smoked salmon with pickled kohlrabi 11

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Roasted garlic gnocchi, local spring onions, asparagus, radish and gremolata (v) 19

Seared Sussex line caught bass, marinated heritage tomatoes and sourdough croutons 22

Braised pork belly, crackling, buttered mash and glazed carrots 20

Sussex red roast beef, roasted potatoes and seasonal greens 23

Rye bay lemon sole, sauce meunière and pink firs served on the bone 25

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Warm sourdough 2

Summer vegetables (pb) | Seasonal greens (pb) | Green salad (pb) | Leeks gratin 4

Morghew potatoes (pb) | Skin on fries | Buttered mash 4

### 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.