

DINNER SUMMER

Chapel Down Bacchus gin & tonic 9.5

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Grilled and raw courgette salad with white bean hummus and land cress (pb) 7 / 15

Herbed Sharpham Park spelt vinaigrette with a poached duck's egg and truffle 11

Warm lobster and morghew potato salad with summer vegetables and artichoke 14

Uig Lodge smoked salmon with pickled kohlrabi 11

Seared mackerel, morghew potato and beetroot salad with horseradish 10

Chargrilled squid with braised fennel, lemon mayonaise and sea weed 9

Kentish tomatoes with Northiam Dairy yoghurt, pickled shallots and dulce 7

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Roasted garlic gnocchi with local spring onions, garden peas, radish and gremolata (v) 19

Pan seared Sussex line caught bass with marinated heritage tomatoes and sourdough croutons 22

Roast Cornish chicken with sweetcorn puree and rainbow chard 22

Lemon Sole served on the bone, pink fir potatoes and sauce meunière 24

Pan roasted Dungeness cod with broad beans, saffron potatoes, mushrooms and beure blanc sauce 22

Romney salt marsh lamb rump with buttered mash, spinach and caramelised onion 26

Thirty five day dry aged ribeye with sauce béarnaise 28

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Summer vegetables (pb) | Seasonal greens (pb) | Mixed leaves (pb) | Leek 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. This gets distributed to everyone in the team, according to the happiness they have delivered.