

LUNCH 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

Warm lobster and morghew potato salad with summer vegetables 14

Uig Lodge smoked salmon with pickled kohlrabi 11

Seared mackerel, morghew potato and beetroot salad with horseradish 10/19

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

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

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Gallivant kitchen garden salad with Golden Cross goats cheese 14

Hastings crispy fish finger sandwich, avocado, harissa mayo and skin on fries 12

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

Rye bay lemon Sole served on the bone with sauce meunière and pink fir potatoes 20

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

Thirty five day dry aged ribeye with béarnaise sauce 28

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Warm sourdough 2

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