

Puddings and cheese

FEBRUARY

Baked custard, poached rhubarb 7

Monbazillac Chateau Fonmourges 2015 Dordogne France 8

Willie's Chulucanas dark chocolate mousse, coffee ice cream, hazelnut (v) 8

Barbadillo Pedro Ximenez Sherry Spain 9

Poached Kent pear, pear sorbet (pb) 7

Oxney Organic Estate 'Champagne' Rosé NV East Sussex 12.5

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Blue Monday - pasteurised cow's milk, 'Gorgonzola' style chesse, Yorkshire (v)

Oxford Isis - pasteurised soft cows milk cheese, washed in honey mead, Oxfordshire

Olde Sussex - unpasteurised cow's milk, 'Cheddar' style, nutty, Sussex (v)

Two 8 | all of the above 10

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Davy's Finest Reserve Port 7.5

Grahams LBV 2013 Port 8.5

Gould Campbell Vintage Port 2000 17

Glass 75ml

Digestif

Bas Armagnac 12 yr Chateau de Lacquy 15

Bas Armagnac 7 yr VSOP Chateau de Lacquy 9

Cognac Michelle Couprie VSOP 10.5

Cognac Paul Giraud 1er Cru 16

Calvados Morin VSOP 7

La Vieille Prune Reserve Louis Roque 10

Poire William Eau de Vie Louis Roque 10

Glass 35ml

Instagram @thegallivant

Virtually all our ingredients are British, very locally sourced where possible | Please inform your server if you have any food allergies

(v) vegetarian (v*) plant based on request (pb) plant based

A discretionary service charge of 12.5% will be added to your bill. This gets fairly distributed to everyone in the team.