

Dinner

AUGUST

Everyday 6.30pm to 9.15pm

If you are staying with us there's no charge

Members - £45

Gougeres, crispy leek

Begin

Roasted heritage carrots, spiced hummus, chickpea dukah (pb)

Braised Hastings cuttlefish, house nduja, broad beans

Heritage tomato 'panzanella' (pb)

Seaweed cured Hastings mackerel, buttermilk, dill, kohlrabi

Roast beets, whipped Graceburn cheese, monk's beard, beet molasses

Middle

Baked Hastings hake, confit fennel, sauce vierge

Spinach and potato dumplings, summer vegetables, charred lettuce (pb)

Cauliflower steak, Mayfield Gold cheese, mustard leaves, hazelnut butter vinaigrette (v)

Grilled whole Newhaven black bream, garden herbs, dulse butter

Wood fired Romney lamb chops, green sauce

Sides

Please choose two for the table

Morghew Park potatoes, garden herbs, emulsion

Garden leaves, house dressing

Courgettes, gremolata

End

Burnt cheesecake, poached plums

Lemon tart, summer fruits, creme fraiche

Winterdale Shaw, bullace, sourdough crackers

[Instagram @thegallivant](https://www.instagram.com/thegallivant)

Virtually all our ingredients are British, very locally sourced where possible - sorry we can't modify any dishes
Please tell us if you have any food allergies (v) vegetarian (v*) plant based on request (pb) plant based
A discretionary service charge of 12.5% is included. This gets fairly distributed to everyone.