

Lunch

AUGUST

Everyday 1pm to 2.30pm

In the Dining room, in the garden or on the dunes

Just ask

Smaller plates

Kent courgette, hummus, landcress, sumac (pb) 8

Potted smoked mackerel, pickled cucumber 9

Gem lettuce, Kent Blue cheese, buttermilk, dill, onion seed (v) 7

Folkestone whelk fritters, tartare sauce 6

Larger plates

Fillet of Hasting bream, marinated heritage tomatoes, sourdough croutons, parsley 16

Slow cooked duck leg, summer braised chickpeas, watercress 17

Kedgerie salad, smoked haddock, soft egg, spelt, indian spiced seeds, tumeric dressing 14

Gallivant grain bowl, summer beans and peas, heritage grains, pickled carrot (pb) 12

Sandwiches

Hummus, roast beet, pickled carrot, sauerkraut (pb) 10

Rare Angus beef, horseradish creme fraiche, watercress 12

Crispy plaice, tartare, gem lettuce 11

Puddings

Chulucanas chocolate mousse, roasted hazelnuts, sea salt, rapeseed oil 6

[Instagram @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% will be added to your bill. This gets fairly distributed to everyone.