

# Breakfast

SEPTEMBER

Everyday 8am to 10.00am

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

Just ask

## Temptations

Glass of Oxney Organic Estate 12.5

## Traditionals

Freshly squeezed orange

Musetti filter coffee, Teapigs tea

This mornings muffin (pb), toasted sourdough, butter and jams

Gallivant Granola Pot v\*

Northiam Dairy yoghurt

Natural, black cherry, apricot

## Indulgences, please choose one

### **Smoothie Bowl v\***

Blueberries, banana, raw nuts, maple syrup and your choice of dairy or non dairy milk

### **Breakfast Brioche**

Toasted brioche, house ricotta, seasonal compotes and preserves

### **Toasties**

Mayfield Gold cheese and local smoked ham

Mayfield Gold cheese, spinach and pumpkin seed pesto v\*

### **Harryz Baked Beans and Eggs v\***

Slow cooked smokey beans, poached eggs, toasted sourdough

### **Breakfast Salad**

Local leaves, avocado, soft egg, Heritage tomatoes, toasted nut and seed croûtons, capers and lemon dressing v\*

## Speciality coffees

Espresso - single 2.50 double 3.50 | Flat white 3.50 | Cappucino 3 | Latte 3 | Macchiato 2.50

[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% is included. This gets fairly distributed to everyone.*