

# Dinner

SEPTEMBER

Everyday 6.30pm to 9.15pm

If you are staying with us there's no charge

Members - £45

Oxney Organic Estate 12.5

Kent Plum Martini 10

Cheese and leek gourgères

## Begin

Roasted heritage carrots, spiced hummus, carrot top sauce, chickpea dukah (pb)

Salt hake brandade, charred tenderstem broccoli, lemon crumb

Heritage tomato 'panzanella' (pb)

Seaweed cured Hastings mackerel, buttermilk, dill, kohlrabi

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

## Middle

Grilled Newhaven black bream, dulce butter

Hastings hake, cauliflower: puree, roast, pickle, caper dressing

Potato dumpling, Sussex penny buns, yeast sauce, sage, green sauce (pb)

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

Wood roasted Romney lamb chops, green sauce

Grilled Dungeness lobster, garlic butter, fries supp 25

## Sides

Please choose two for the table

Roasted Morghew Park potatoes, garden herbs, emulsion

Roasted allotment squash, pumpkin seed pesto

Horton Farm garden leaves, house dressing

## End

Plum and almond tart, yoghurt sorbet

Burnt cheesecake, caramel sauce

Chulucanas chocolate mousse, blackberries, honeycomb

Lord London, crab apple jelly, water biscuits

[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.*