

# Lunch

SEPTEMBER

Everyday 12:30pm to 2pm

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

Just ask

## Smaller plates

Sourdough bread and butter 2.5

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

Potted smoked mackerel, pickled cucumber 9

Ham hock, courgette relish, toasted sourdough 8

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

Whelk fritters, parsley mayonnaise, pickled shallot 6

## Larger plates

Hasting bream, marinated heritage tomato, sourdough croutons, parsley 16

Slow cooked duck leg, summer braised chickpeas, watercress 17

Kedgeriee 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 roast rump cap, horseradish creme fraiche, watercress 12

Crispy plaice, tartare, gem lettuce 11

## Puddings

Pudding of the day

Lord London, crab apple jelly, water biscuits 7

[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.