

Dinner

OCTOBER

Everyday 6pm to 8.30pm
Members - £45

Oxney Organic Estate 12.5

Smoked mackerel, pickled cucumber, sourdough toast

Begin

Roast hubbard squash salad, allotment leaves, pumpkin seed pesto dressing (pb)

Salt hake brandade, charred tenderstem broccoli, lemon crumb, chervil

Heritage tomato 'panzanella' (pb)

Seaweed cured Hastings mackerel, buttermilk, dill, kohlrabi

Roast Kent beets, whipped Graceburn cheese, beet molasses, sea purslane

Middle

Wood roasted New Haven black bream, dulse butter

Potato dumplings, girolles, field mushroom, yeast emulsion, sage (pb)

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

Baked Hastings hake, smoked tomato, fennel, caper dressing

Wood roasted aged beef rump cap, charred alliums, parsley purée

Grilled whole Hastings turbot for 2 to share £20 supp per person

Sides

Please choose two for the table

Morghew Park potatoes, green sauce

Steamed allotment purple sprouting broccoli, shallot vinaigrette

Horton Farm garden leaves, house dressing

End

Sticky toffee pudding, creme fraiche

Chulucanas chocolate mousse, blackberries, honeycomb

Roasted plums, plum sorbet, oat brittle

Tiddly Blue cheese, damson 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.