

Lunch

OCTOBER

Everyday 12:30pm to 2pm

In the Dining room, on the Terrace or on the dunes

Just ask

Smaller plates

Sourdough bread and butter 2.5

Spiced hummus, raw autumn vegetables, sourdough crackers (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

Hastings plaice, marinated heritage tomatoes, sourdough croutons, parsley 16

Braised, smoked lamb shoulder, hubbard squash, Graceburn cheese 17

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

Gallivant grain bowl, heritage grains, roast and raw autumn vegetable, pickled carrot (pb) 12

Whole grilled mackerel, Morghew Park potatoes, creme fraiche, mustard, parsley 16

Sandwiches

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

Rare roast beef rump cap, horseradish creme fraiche, watercress 12

Crispy plaice, tartare, gem lettuce 11

End

Pudding of the day 8

Lord London cheese, damson 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.