

Breakfast

DECEMBER

| In the Dining room, on the Terrace, in the dunes
Everyday 8am to 10am

Begin

Glass of Oxney Organic Estate 'champagne' 12.5

Next

Freshly squeezed orange

Musetti filter coffee, Teapigs tea

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

Northiam Dairy yoghurt, Gallivant granola, seasonal fruit

Main event, please choose one

Smoothie Bowl (v*)

Chocolate, peanut butter and banana smoothie bowl, almond milk

Gallivant Sausage Sarnie

Our own recipe bangers, tomato marmalade and spinach

Rainbow Brioche

Toasted house brioche, whipped ricotta, seasonal fruit preserves
- our version of the Famed Ricotta Toast from Squirrel, Los Angeles

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 (v*)

Local leaves, avocado, soft egg, heritage tomatoes, toasted nut and seed croûtons,
capers and lemon dressing

[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.