

Dinner

DECEMBER

Everyday 6.30pm to 9pm
Members - £45

Crispy potato, whipped cod's roe

Begin

Cured trout, buttermilk, dill, fermented cucamelon, rye

Roasted jerusalem artichoke, lebnah, zhuog

Graceburn cheese, charred shallots, chesnut, chives

Chicory, roasted beet, pickled pear

Red wine braised cuttlefish, rouille

Wild mushrooms, cured egg yolk

Next

Wood roasted monkfish tail, vandouvan butter, seashore vegetables

Wood grilled lamb loin chops, black garlic romesco

Braised beef cheek, slow cooked swede, creme fraiche, horseradish crumb

Potato dumplings, squash, pickled walnut, Sussex Charmer cheese

Salt baked celeriac, barley, yeast sauce (pb)

Baked fillet of hake, charred cabbage, cockle butter

Sides

Please choose two for the table

Roasted Morghew Park potatoes, garlic, thyme | Parsnips, burnt honey |

Steamed sprouting broccoli | Horton Farm garden leaves, house dressing |

End

Treacle sponge pudding, custard

Chocolate mousse, oat brittle

Spiced poached pears, sorbet, granola

Peavensey 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.