

# Lunch

DECEMBER

In the Dining room, on the Terrace, in the dunes  
Everyday 12pm to 5pm

## 'Substantially' smaller plates - everyday, all day - 12pm to 5pm

Sourdough bread and butter 2.5

Hummus, Autumn crudités, rye crackers (pb) 7

Moons Green copa, cornichons 9

Game terrine, chutney, red onion, toasted sourdough 7

Whipped cod's roe, crispy potatoes 6

Smoked haddock scotch egg, curried mayonnaise 6

Crispy plaice sandwich, tartare, gem lettuce 11

Brown butter and honey madeleines, creme fraiche, crab apple jam 6

## Tuesday to Saturday - 12.30pm to 2pm

Two course 21 | Three course 25

Celeriac and apple soup, chesnut, chives

Graceburn cheese, chicory, pickled pear, chives

Smoked haddock scotch egg, curried mayonnalse

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Rye Bay gurnard, sprouting broccoli, mussels

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

Salt baked celeriac, spelt, yeast sauce, sage

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Buttered potatoes 4.5 | Garden leaves 5 | Steamed kale, chilli, garlic 4.5

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Chulucanas chocolate mousse, oat brittle

Plum sorbet

## Sunday - 12.30pm to 2pm

Two course 25 | Three course 30

Sunday lunch roast with epic starters and puds

[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.