

Barefoot supper

APRIL - MAY

Everyday to your room between
7pm and 8pm

Smaller plates to share

Maker and Baker sourdough, South Down butter

Roasted garlic hummus, crispy chickpeas, preserved lemon, sumac (pb)

British seasonal crudités (pb)

Larger plates to share

Smoked confit shoulder of Spring lamb, wild garlic salsa verde

Whole baked brill with lemon, thyme and Kent cold pressed rapeseed oil

OR

Larger plates for one

Juniper and thyme brined pork chop, brown butter, capers and sage

Baked potato gnocchi, black kale, roasted red onion (pb)

Braised monkfish tail, bouillabaisse sauce, aioli

Pick three for the table

Morghew Park potatoes, steamed with herb butter or thyme roasted

Steamed English asparagus, seaweed butter | Sprouting broccoli, chilli, garlic

Garden and wild herb salad | Nutbourne tomato and parsley salad, sherry vinegar

Puddings for one

Burnt cheesecake, soured cream, strawberries

Peruvian dark chocolate mousee, oat brittle, cacao

Poached Kent rhubarb, rhubarb jelly, oat cream

[Instagram @thegallivant](https://www.instagram.com/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