

Dinner

SUMMER STARTS HERE JUNE

Wednesday 23rd

Seasonal, local plates of incredibly fresh ingredients, paired with wines from local winemakers to celebrate English Wine Week

BEGIN Whipped Kent beets, walnut relish
Maker + Baker sourdough, South Downs Butter (v)
Gusbourne Rosé 2016 125ml 16 | Nyetimber Classic Cuvée NV 375ml 50

STARTER Seaweed cured Chalkstream trout tartare, buttermilk, dill, cucumber
Smoked Nutbourne tomatoes, labneh, sourdough crumbs
Simpsons Pinot Meunier 2019 12

MAIN Wood roasted Romney lamb chops, green sauce
Whole roasted Rye Bay plaice, mushroom butter
Charred cauliflower, vadouvan, lentils, yoghurt, coriander
Gusbourne Guinevere Chardonnay 2019 18 | Gusbourne Pinot Noir 2018 18

SIDE Herb buttered pink fir potatoes (v*)
Roasted Kent carrot salad, red onion, carrot tops (v)

PUDDING Chuculanas chocolate mousse, oat brittle (v)
Burnt cheesecake, Kent strawberries, creme fraiche (pb)
Kingcott Blue, shallot chutney, water biscuits (v)
Seasonal ice cream and sorbets (v*)
Hush Heath Late Harvest Chardonnay 2018 10

GIVING BACK Endless filtered sparkling or still water for your table 2.5
We will donate all of this for you to Blood Cancer UK.
All our oil paintings are by local artist Karl Terry. They are all for sale. We donate all our profits to Blood Cancer UK.
So far this year Gallivant Members and guests have donated over £1,600.

2 COURSES 35 | 3 COURSES 45

[Instagram @thegallivant](#)

Please tell us if you have any food allergies (v) vegetarian (v*) plant based on request (pb) plant based (n) nuts. Sorry we can't modify any dishes. A discretionary service charge of 12.5% will be added to your bill. This gets passed on via the Gallivant Wellness charter, Harry's Inspiration fund, bonuses and benefits.