

Lunch

SUMMER SAMPLE MENU

Seasonal, local plates of incredibly fresh ingredients

ENGLISH WINE

Gusbourne Estate Sparkling Rosé 2016 Kent 16

Simpsons Pinot Meunier 2019 East Sussex 12

Gusbourne Guinevere Chardonnay 2019 Kent 18

FINGER FOOD

Noccellara olives 3.5

Maker + Baker sourdough, South Down butter (v) 3.5

Kingcott Blue, shallot chutney, oat cakes (v) 8

Kent cured coppa, pickled vegetables 9

Fennel sausage roll, pickled walnut ketchup 6

Seaweed salt fries, aioli 6

GRILLED CHEESE

Mayfield swiss, smoked ham, tomato marmalade 9

Mayfield swiss, spinach, parsley pesto 8

GREENS

Roasted Kent beets, chicory, Kingcott Blue, walnuts 9

Laines Farm garden leaf and herb salad 7

Grilled asparagus, shaved Sussex Charmer (v) 12

LARGER PLATES

Braised Hasting cuttlefish, tomato, fava beans, fennel gremolata 10 | 16

Smoked wood roasted Romney lamb shoulder, roasted radishes, green sauce 20

Charred cauliflower, vadouvan, lentils, yoghurt, coriander 18

PUDDING

Elderflower pudding, gooseberries, brown butter shortbread (v) 8

Seasonal ice creams and sorbets (v*) 3 per scoop

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.

[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.