

Dinner

Monday 12th February

With drinks

Beef cracker, black pepper	5
Cauliflower tempura, zhug dip (ve)	5

Starters

Leeks, pistachio mojo verde, savoury granola, pink onions (v)	12
Squash, goats curd, salt & vinegar pumpkin seeds, chicory (v)	11
Cuttlefish ragù, “linguine”, Twineham Grange, basil	15

Mains

Duck leg, pearl barley, beetroot, pickled turnip	30
Fish fillet, celeriac, red wine sauce	30
Sweet potato, harissa, chickpeas, feta, coriander dressing (v)	24
Broccoli, smoked butter sauce, cashews, ponzu (ve)	24

Cooked over an open fire

Pork chop, seaweed salt fries, cider sauce	26
Sirloin, seaweed salt fries, peppercorn sauce	39
Rye bay skate, caper & lemon butter, boiled potatoes	30
Half lobster, seaweed salt fries, garlic butter	42

To share

Aged ribeye, seaweed salt fries, green salad, bordelaise sauce	95
Rye bay brill, fennel cream, boiled potatoes, greens	MP

Vegetables

Parsnip rosti, apple, sherry vinegar, sage (v)	6
Local greens, coriander seed butter (v)	6
Mixed leaf green salad (ve)	5
Boiled new potatoes, wholegrain mustard dressing (ve)	6
Roast potatoes, rosemary and garlic oil (ve)	6

Puddings

Burnt Basque cheesecake, poached quince (v)	9
Bread and butter pudding, squash, seeded crumble. vanilla custard (v)	9
Poached pears, vanilla ice cream (v)	8
Local artisan cheese, accompaniments, seeded crackers (v)	13

Happy Water - filtered Belu water per person	2.5
We donate all of this to Blood Cancer UK. We also pay Belu for the system that makes this water. All of Belu’s profits go to Water Aid.	

Please tell us if you have any food allergies.
A discretionary service charge of 12.5% will be added to your bill.
This gets distributed via The Gallivant Wellness Charter,
Harry’s Inspiration Fund, bonuses and benefits.

Drinks before dinner

Camber Negroni	11
Sig’s Marg	12
Gallivant x Gusbourne Brut	17

Fruits de mer

Plateau de fruits de mer

Mussels, crevettes, clams, Atlantic prawns	55
add half lobster	42
Crevettes	16
Half pint prawns	9
Half pint mussels	8
Maldon rock oysters three six	12 24

Drinks with puddings

Jurancon La Magendia 2019	15
Finest reserve port NV	10
Barbadillo Pedro Ximenez	12

Gallivant ices

Ice creams (v)

Candied walnut, fudge	7
add 50ml Pedro Ximenez	8

Sorbets (ve)

Pomegranate, apple & blackcurrant	7
-----------------------------------	---

Executive Chef

Nico Fitzgerald

Donations to Blood Cancer UK

Total £58,082

How we manage our impact

We are committed to reducing our impact on the world, improving our sustainable working practices and creating a working environment that we can all be proud to be associated with and recognised as a leading light in our industry of hospitality.

Sustainable ingredient sourcing

We use suppliers who share our values and have a strong and ethical reputation in the industry, ideally as close to us as possible.

Kitchen

Over 90% of our ingredients come from the British Isles:

100% of our meat, 95% of our fish and 90% of our fruit and veg. We prioritise local suppliers and produce and as a result our menus are almost entirely seasonal. Approximately 90% of our dishes are locally sourced.

Fruit and vegetables

90% is grown within 20 miles of us from small scale farms and allotments. The only fruit and vegetables we source from outside the UK are citrus fruits, avocados, ginger, turmeric and out of season onions and garlic.

Meat

All our meat comes from native, heritage breeds that are exclusively reared in the countryside. They live a healthy, free-range, active life, devoid of antibiotics. Grazing and foraging on the land they have evolved with and growing at a speed that nature intended, their flavour and texture is second to none.

Fish

All our fish is indigenous to the British Isles and comes from suppliers that observe both Marine Conservation Society and Marine Stewardship Council guidance. The exception is Atlantic prawns for our Fruits de Mer.

Bar

Almost 50% of all the drinks we sell come from England: 47% of our wine and 50% of our spirits. We don't think there is another restaurant in the UK that comes close and we are justly proud of the support we give to our English suppliers.

Wine

80% of the English wine we sell is grown within 50 miles of us. They all use sustainable, natural growing methods and all of it is picked by hand.

Spirits

A lot of the English spirits we sell are produced by artisan producers who produce small batches, almost always by hand.

Tea

We exclusively use Teapigs. They have some of the best eco credentials in the industry. Aside from their B Corp accreditation, they only source from Rainforest Alliance and Ethical Tea Partnership certified tea estates.

Coffee

We source all our coffee from Masetti. Like Teapigs, they produce an unrivalled product that also has impeccable eco credentials. All their coffee is purchased from small speciality growers that are certified by independent auditors for eco and sustainability credentials.

Restaurant

We source all of our furniture from the UK. Virtually everything has been made by hand in the British Isles. A lot is pre-owned discovered in antique shops, car boot sales and fairs, chosen for their timeless design and craftsmanship.

Tables

All the tables in the dining room are made from upcycled floorboards and the tables by the banquette are made from timber reclaimed from the dismantled Hastings pier.

Rugs

Every rug in the hotel is made exclusively from 100% recycled plastic bottles.

Terrace

The terrace deck is made from reclaimed scaffold boards (not teak) as is the large front fence that runs along the road. The posts used to make this are salvaged sea-groynes.

Environment

There is no single use plastic used anywhere in the restaurant. Everything is printed on 100% recycled paper. All drinks to go are supplied in metal, reuseable bottles. Our tea bags are made from corn starch. Our coffee filters are 100% bio-degradable. All our cut flowers come from our garden.

Heating and lighting

All the electricity we buy is 100% green. It is exclusively generated from wind turbines. All our lighting is LED. All the oil we use to heat our water and radiators comes from the Humber refinery. It is recognised as one of the most energy efficient and lowest emitting refineries in Europe and was the first to make renewable oil from waste oil.

Wine and spirits

In the last 12 months as a direct result of buying and selling so much English wines and spirits we haven't had to import over 300 cases of wine and 80 bottles of spirits from around the world.

Meat

Comes in fully recyclable cardboard that is insulated with 'Woolcool', a material made from 100% lamb's wool that is fully compostable.

Fruit and vegetables

Are all delivered either in fully compostable packaging or re-useable crates, 100% of which are returned to our suppliers for re-use.

Bottled water

We don't sell bottled water, we haven't for 5 years. As a result we save using about 70,000 bottles a year. Instead all our guests buy chilled Belu filtered water and we donate all of this to Blood Cancer. We also pay Belu for their water filtration mechanism and they donate all of their net profits to Wateraid.

Wastage

We have an unrelenting approach to minimising waste wherever we can and are constantly assessing ways in which we can improve.

Food

All our menus are designed and executed in such a way to minimise waste. Any meat and fish trim is always re-employed and used for stocks, our Day menu and staff food. Anything not utilised is separated and collected to generate green energy and bio-fertiliser.

Paper and card

All our paper and card packaging is separated, compacted on site and collected where it is all recycled.

Cooking oil

Our waste cooking oil is collected and turned into high quality biofuel for transport.

Plastic

We accept very little single-use plastics onto the site, almost all of it coming as dry goods packaging.

We are working with our suppliers to be completely 100% single use plastic free by the end of 2023.

Giving back

Over the past two years we have donated over £50,000 to Blood Cancer UK, by selling filtered water and art. All of Happy Water money and our share of the picture money is donated.

Community

We organise a regular beach clean that anyone can join. We regularly offer free rooms, dining and experiences to local charities, fund raisers and worthy individuals.

Charity

In 2023 we sponsored Jolof Sporting Academy who provide weekly football training and camps to young people in London. Through this we also help take a hundred or so kids off the street in Dakar, Senegal.

Some of our brilliant local suppliers

Shrub Provisions

Connecting us with small scale, ethical farmers that grow incredible English fruit and veg.

Chapman's Fish

Independent fishmongers that work directly with the boats in Rye. Their fish is often hours old.

Sussex Wild Food

Husband and wife team working with local gamekeepers to source furred and feathered game.

Morghew Park

Ancient estate, famous for its potatoes. 30 varieties at the last count. We also buy their lovely honey.

Northiam Dairy

Family run farm supplying us with milk, cream and yoghurt from happy cows that live outside.

Nutbourne Nursery

Local farm that specialises in growing 25 varieties of insecticide free tomatoes that taste delicious.

Curd and Cure

Independent specialty food supplier of artisan food and amazing local cheeses.

HG Walter Butchers

Specialises in heritage, native breeds from traditional farmers - the supply the best in the business.