

Easter Sunday Lunch

Two courses 35 | Three courses 40

Rhubarb Martini 12 | Spring Seltzer 8

Starters

Local asparagus, poached egg, hollandaise

Smoked Chalk Stream trout, horseradish crème fraîche, rye

Pork, leek and pistachio terrine, house chutney

Sharing Mains

Slow roasted Romney Marsh lamb, dauphinois, minted gravy

Whole Rye Bay wild seabass, lemon, garlic and herb butter

Sweet potato, mushroom and kale Wellington, mushroom sauce

All served with spring vegetables and cauliflower cheese

Choose either roast potatoes or steamed pink fir potatoes

Puddings

Apple pie, masala chai, vanilla custard

Gallivant ices and sorbets – 3 boules

Local artisan cheese, accompaniments, seeded crackers + 5

Happy Water - filtered Belu water per person

2.5

We donate all of this to Blood Cancer UK and 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.

the Gallivant

HAPPINESS IS A PLACE