

Spring private dining

Two courses with canapés 55 | Three courses with canapés 65

Canapés

Beetroot hummus, rye toast

Cauliflower tempura, zhug

Beef crackers, black pepper

Served with a glass of Gallivant x Gusbourne Brut 2020

Starters

Steamed mussels, white wine, parsley

Leeks, pistachio, granola, pink onions (v)

Pig's cheek, Pedro Ximenez, champ mash

Mains

Skrei cod, soy and ginger broth, pickled mussels, local greens

Wild garlic orzotto, English asparagus, parsley, Twineham Grange

Duck, pearl barley, beetroot, pickled turnip

Served with spring vegetables and steamed Pink Fir potatoes

Puddings

Gallivant apple pie, masala chai, vanilla custard

Dark chocolate mousse, dressed strawberries

Local artisan cheese, accompaniments, seeded crackers

Happy Water - filtered Belu water per person

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, bonuses and benefits.

the Gallivant

HAPPINESS IS A PLACE