

PRIVATE DINING

HARRY'S

PRIVATE DINING IN THE CABIN

The Private Dining room at Harry's



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THE CABIN

Seating 14 guests, the Cabin is a light-filled room providing privacy and comfort next to the Sitting Room.

Featuring driftwood panelling, Ralph Lauren inspired upholstered chairs and oil paintings of the dunes and surrounding area by renowned local artist Karl Terry.

It is available to book for lunch and dinner seven days a week, as well as for meetings.

MENUS

The menus are predominately French with some modern English influences. They feature classic French brasserie dishes that showcase whatever is absolutely at its best right now, sourced nearby.

Desserts are unforgivably moreish, sitting alongside a cheese board of exceptional French cheeses delivered to us exclusively by La Fromagerie in London.

WINES AND DRINKS

We are proud supporters of English wine and have an extensive English list, sourced directly from the many estates that surround us.

Further afield the list is predominately European with many familiar names that are known for producing a more 'classical / traditional' style of wine.

After dinner, we have an especially focused list of small estate cognac's and armagnac's, supplied by Matthew's sister-in-law, Denise Harris, who is the owner of Harris Vintners.



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“A STARTLINGLY GOOD DINNER...”

- Grace Dent, The Guardian, 04.2025



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PRIVATE DINING

85 per person

SNACKS

Marcona almonds
Losada Gordal olives
Bread, salted butter

STARTERS

Seasonal soup
Whole tiger prawns, mayonnaise and lemon
Harry's terrine, house chutney, cornichons

MAINS

Fennel and red onion tarte Tatin, pickled walnuts
Local fish, whatever is best, seasonal sauce
Dry aged sirloin steak, roquefort butter

SIDES

For all

Seasonal leaf salad, moscatel vinaigrette
Seasonal buttered greens
Pommes frites

DESSERTS

Treacle tart, Amalfi lemon compote, clotted cream
Saint Emilion au chocolat, crème fraîche
Seasonal fruit sorbet

EXTRAS

Maldon oysters, sauce mignonette
24 per half dozen

La Fromagerie cheese, house crackers, membrillo
9 per person

Matthew Harris chocolate armagnac truffles
9 per half dozen

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GOOD TO KNOW

CAPACITY	The Cabin sits up to 14 people on one table.
MENUS AND PLACE CARDS	Are supplied on a complimentary basis by our team.
CANDLES	We offer candlesticks and candles on a complimentary basis.
CAKES	We are happy to provide a celebration cake or tart for an additional fee with candles if required. If you would like to bring your own cake, a fee of £5 per guest will be charged.
FLOWERS	We can recommend some great local florists.
MUSIC	Background music can be on or off as required.
AV / WI-FI	A complimentary large TV can be placed in the room if needed. There is complimentary wi-fi.
LARGER GROUPS	The Gallivant is a unique setting for larger parties up to 80 guests. If your party is for more than 14 guests please let us know.

PRICES

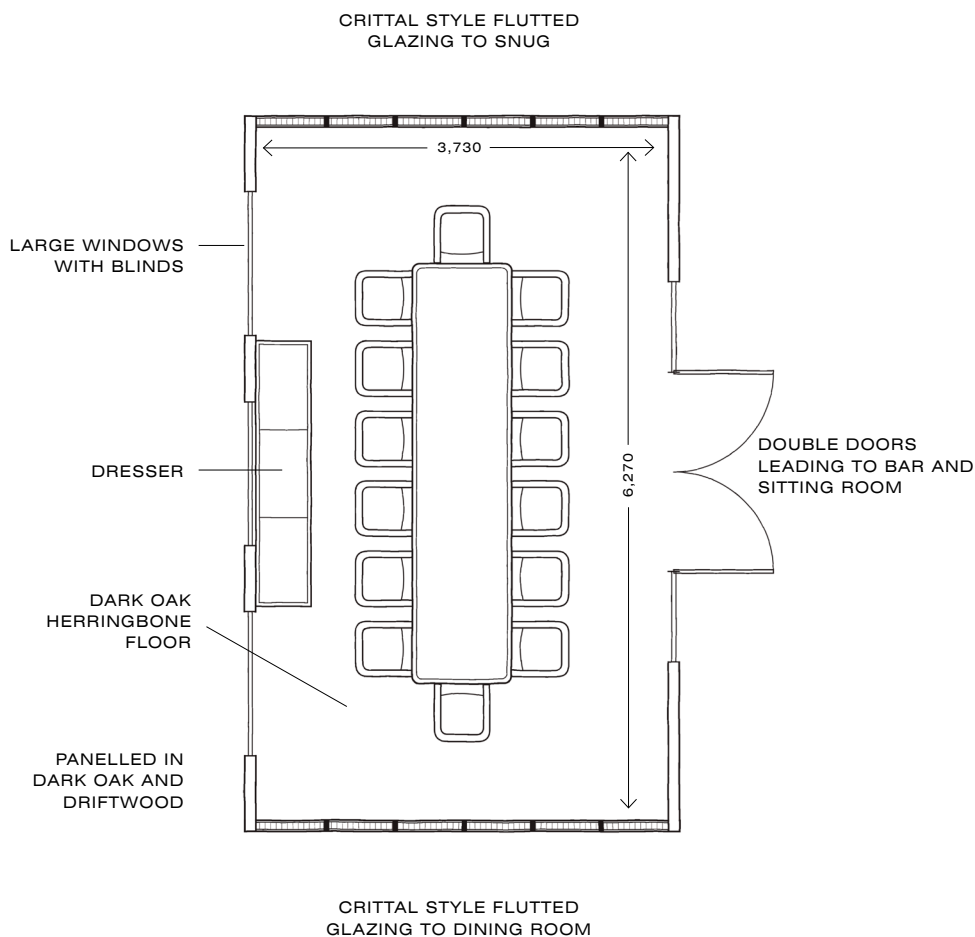
ROOM HIRE	We do not charge a room hire fee, a min spend applies.		
MIN SPEND	Lunch	Mon - Fri: £850	Sat - Sun: £1,000
	Dinner	Mon - Fri: £1,000	Sat - Sun: £1,500
DEPOSIT	£500 deposit confirms your booking, refunded on the day.		
SERVICE CHARGE	A discretionary service charge of 15% will be added to your bill. This is distributed to every team member.		
CORKAGE	We charge £40 bottle (still wine), £50 bottle (sparkling), correspondingly more for larger bottles. We do not offer corkage on any other drinks including spirits.		
VAT	All prices include VAT at the prevailing rate.		

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THE CABIN FLOOR PLAN

(MEASUREMENTS ARE IN MM)



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TERMS AND FAQ'S

DIETARY REQUIREMENTS AND ALLERGIES

Vegetarian and vegan menu options are available. Please inform us of all guest allergies before your party.

CANCELLATION AND RESCHEDULING

Your deposit is non-refundable. You can reschedule your booking with 14 or more days notice for a £20 admin fee per guest. Deposits need to be used within 6 months of your original date

Any decreases in the number of guests or cancellations made within 48 hours of your booking will be charged at the full menu price.

TIMING OF YOUR EVENT

The Cabin is exclusively yours for three hours. If you require longer this must be agreed at the time of making your booking.

USE OF THE GALLIVANT AFTER YOUR EVENT

Holding a private dining event in the Cabin does not give your party free access to other parts of the hotel, including the Bar, Sitting Room, Terrace and Snug. This must be agreed before your event.

IS THERE PARKING?

There is a complimentary private car park in front of the restaurant.

CHILDREN

The Cabin is not suitable for babies or children under the age of 12.

IS THERE WHEELCHAIR ACCESS?

The Cabin is accessible from the car park by wheelchair users.

MAY I BRING MY DOG?

Dogs are welcome at lunch but not in the evening.

The logo for Harry's, featuring the word "HARRY'S" in a stylized, handwritten font. The letter "H" is large and bold, with a thick horizontal line underneath it. The rest of the letters are in a similar script but smaller.

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HOW TO BOOK

PLEASE CONTACT

Holly, Head of Stays and Gatherings

holly@thegallivant.co.uk
01797 338 909

HARRY'S RESTAURANT

www.harryscambersands.co.uk
IG - @harryscambersands

THE GALLIVANT HOTEL

www.thegallivant.co.uk
IG - @thegallivant

VISIT US

Harry's at the Gallivant
Camber, East Sussex,
TN31 7RB

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