

# Garden Dining

Summer 2023

Sit back and enjoy our coastal eco garden whilst Chef Nico, your own private chef for the afternoon, cooks for a bespoke summer feast

Happy water \* - endless Belu filtered water for your table 3.5

## Small bites

Maldon oyster, Bloody Mary dressing, dill

Smoked ham hock and Mayfield Swiss croquette, gravy mayonnaise

## To begin

Grilled flatbreads, anchovies, salsa verde

Ember-roasted leeks, pistachio mojo verde, savoury granola, pink onions

La Latteria burrata, fresh peas, mint, crostini

## Main courses

Wood-roasted Rye Bay brill, peperonata

Spatchcock Sutton Hoo chicken, preserved lemon, ras el hanout

## Sides to share

Nutbourne tomatoes, basil, aged sherry vinegar, sourdough crumb

Crispy crushed Pink Fir potatoes, rosemary and garlic oil, black pepper

## Pudding

Grilled English peaches, lemon thyme, vanilla custard cream

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 to everyone with our Gallivant Wellness Charter, Harry's Inspiration Fund, bonuses and benefits.*

*the Gallivant*

HAPPINESS IS A PLACE