

# Private dining

75 per person - each guest can choose whatever dish at each course

This is a sample menu

Nico, our head chef, will create a menu individually for you highlighting what you would most like and what ingredients are at their best at the time of your event

## Starters

Warm squid salad, braised puy lentils, nduja, oregano

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

Chalk Stream trout gravadlax, pickled Kent beetroot, dill buttermilk

## Mains

Charred greens, pine nut and black pepper cream, pangrattato

Hake, soy and ginger broth, samphire, greens, pickled mussels

Roasted Romney lamb chop, smoked shoulder, labneh, salsa verde

## Puddings

Rhubarb sorbet, lemon yoghurt, oat crumble, lemon balm

Masala chai apple pie, cold custard

Golden Cross goat cheese, quince chutney, black pepper crackers

*the Gallivant*

HAPPINESS IS A PLACE