

# Sharing feast

75 per person - every dish shown is served on large platters down the middle of the table to encourage feasting and sharing

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

Burrata, ember-roasted leeks, pistachio mojo verde, granola  
English tomato salad, oregano, sherry vinegar, sourdough crumb

---

## **Cooked over an open fire**

Thirty day aged ribeye on the bone, smoked tomato salsa  
Whole Rye Bay brill, salsa verde, burnt lemon  
Vegetarian: Miso roasted aubergine, semi-dried tomatoes, basil cress

---

Roasted Pink Fir potatoes, dill and mint butter  
Local greens, black garlic dressing  
Green leaf salad, Gallivant dressing, chervil

---

Summer berry pavlova, chamomile cream, lemon balm  
Dark chocolate terrine, hazelnut praline, creme fraiche

*the Gallivant*

HAPPINESS IS A PLACE