

# NEW YEAR'S EVE DINNER

Spicy orange negroni 11.5 | Oxney champagne cocktail 13.5

Smoked haddock croquettes with wild chervil mayonnaise

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Cherry Tree Farm squash terrine, cauliflower, chestnut

Roast Pollards Farm pigeon, foraged bitter leaves, bilberry dressing

Soused Hastings mackerel, cucumber yoghurt, green apple, dill oil

Lancashire chicory, Kent Blue, pear, cobnut

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Aberdeen Angus dry aged beef Wellington, creamed spinach, gravy

Norfolk lentil and nut roast, romanescos, smoked cheddar

New Haven cod, crispy fried mussels, shellfish sauce

Baked Hastings brill for two to share, seaweed butter, foraged seashore vegetables

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*For all the table to share:*

Hasselback potatoes | Kentish black kale, hazelnut pesto | Roasted Jerusalem artichokes

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Wille's single estate Peruvian dark chocolate tart, Northiam Dairy crème fraîche

Brogdale Farm pear and almond tart, Guernsey thick cream

Sloe gin jelly, damson ice cream

Sussex Charmer welsh rarebit

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Coffee with dark chocolate fruit and nut thins

Chocolate martini 11.5 | Brandy Alexander 11.5

**Instagram @thegallivant**

Virtually all our ingredients are British, very locally sourced where possible | Please inform your server if you have any food allergies | (v) vegetarian (pb) plant based  
A discretionary service charge of 12.5% will be added to your bill. This gets fairly distributed to everyone in the team.