

Whilst we endeavour to keep our web-site as up to date as possible, our menus may be subject to last minute changes. For the very latest information please contact our reception team.

For lunch our À la carte is available Monday to Saturday from 12.00pm, last orders at 2.00pm.
And for dinner, it is available every day of the week from 6.30pm with last orders at 9.30pm.



The food at Gravetye Manor is very much focused on flavour.

Throughout the year the produce from our 1.5 acre walled kitchen garden, created by William Robinson at the turn of the last century, is the driving force behind the inspiration and seasonality of this menu.

We are also fortunate to have our own orchards, glass houses, smokehouse, chickens to provide eggs and the beautiful surrounding 1000 acre Gravetye Estate to forage from.

The excellent relationship we have built with suppliers and joint passion for their commitment to animal welfare and top quality produce are crucial to the high standards that we strive for.

Richard Markwick, Anstye, Sussex - Honey
Trenchmore Farm, West Sussex - Sussex Wagyu Beef
Jurassic Coast Meats, Dorset - Rose Veal
Woodlands Farm Butchery, East Sussex - Old Spot Pork
Grange Farm, West Sussex - Local Game and Fowl
Swandean Meats, East Sussex - Southdown Lamb
Très Soigné, London – Poultry
Brighton and Newhaven Fish Ltd, West Sussex – Local Fish and Shellfish
Portland Shellfish, Dorset – Crab
Exmoor Caviar, Cornwall – English Caviar
Flying Fish Seafoods, Cornwall - Fish and Shellfish
Channel Fish, Devon - South Coast Fish
Premier Cheese, Oxfordshire - Artisan British Cheeses
Greenacres Farm, West Sussex - Goat and Ewe Cheese
High Weald Dairy, West Sussex - Dairy and Cheese

We wish you a fantastic dining experience.

George Blogg, Head Chef

Kieran McLoughlin, Restaurant Manager

Tom Coward, Head Gardener

February at Gravetye

3 Courses £67.50

To Start

Gravetye Winter Garden Salad

confit hen's yolk, root vegetables, crisp brassicas and winter cress

Terrine of Heritage Beetroot

slow cooked octopus, citrus, puffed black rice and sorrel root

Seared Orkney Scallops

miso glaze, roasted turnip, sesame and seaweed cracker

Flaked Dorset Cock Crab

brown crab emulsion, Bramley, vanilla and Exmoor caviar

Tartare of Trenchmore Farm Sussex Wagyu Beef

pickled mushroom, caramelised shallot, black truffle and horseradish

Roasted Hen of the Wood Mushroom

duck liver, crisp skin, watercress and preserved wild garlic seeds

A discretionary 12.5% service is added to all food and beverage charges.

To Follow

Seared Fillet of Sea Trout

squid, fennel, trout fishcake, saffron aioli and sea vegetables

Newhaven Landed Turbot

confit chicken wings, Jerusalem artichoke, sprouts and gremolata

Roasted Grange Farm Guinea Fowl

leek emulsion, pak choi, potato pressing and mead sauce

Breast, Leg and Faggot of Local Partridge

crushed swede, creamed cep, curly kale and pancetta

Loin and Shoulder of Southdown Hogget

potato wrapped haggis, purple sprouting broccoli, mint jellies and lamb sauce

Pine Smoked Haunch of Fallow Venison

celeriac, cavolo nero, seeded granola and Chartreuse jus

Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.

To Finish

Forced Rhubarb Crumble Soufflé
rhubarb sauce and clotted cream ice cream

Caramelised White Chocolate Mousse
variations of apple, cinnamon and treacle gel

Toasted Hazelnut and Parsnip Cake
hazelnut parfait, honey and thyme

Lemon and Ginger Posset
gin and tonic sorbet, blood orange and sumac

Guanaja Bitter Sweet Chocolate Bar
marmalade on toast ice cream and cocoa nibs

Selection of British Artisan Cheeses
served from our trolley with a choice of accompaniments

Coffee and Petit Fours £5.00

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Vegetarian Menu
February at Gravetye

3 Courses £62.50

To Start

Gravetye Winter Garden Salad

confit hen's yolk, root vegetables, crisp brassicas and winter cress

Terrine of Heritage Beetroots

shallot petals, Bramley apple, puffed black rice and sorrel root

Roasted Hen of the Wood Mushroom

fermented garlic, watercress emulsion and pickled wild ramson seeds

A discretionary 12.5% service is added to all food and beverage charges.

To Follow

Potato and Thyme Pressing

caramelised celeriac, wilted pak choi and creamed cep

Variations of Jerusalem Artichoke

confit leek, monks beard, braised fennel and gremolata

Charred Purple Sprouting Broccoli

crushed swede, miso roasted turnip, curly kale and seeded granola

Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.

To Finish

Forced Rhubarb Crumble Soufflé

rhubarb sauce and clotted cream ice cream

Caramelised White Chocolate Mousse

variations of apple, cinnamon and treacle gel

Toasted Hazelnut and Parsnip Cake

hazelnut parfait, honey and thyme

Lemon and Ginger Posset

gin and tonic sorbet, blood orange and sumac

Guanaja Bitter Sweet Chocolate Bar

marmalade on toast ice cream and cocoa nibs

Selection of British Artisan Cheeses

served from our trolley with a choice of accompaniments

Coffee and Petit Fours £5.00

Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we will be more than happy to offer suitable alternatives.