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.

Lounge and Garden Menu

This all day dining menu is created for you to enjoy in a less formal manner within our beautiful gardens or sitting rooms. Available between the hours of 10am and 10pm it offers a lighter alternative to our restaurant menu and is served with a basket of homemade bread and butter.

Straight from our Kitchen Garden

Parsnip soup with local honey and watercress £10

Heritage tomato, goat's curd, green leaf, herb & flower salad £15

A plate of roasted and blanched seasonal vegetables with toasted seeds and caper dressing £16

From our own Smokehouse

Smoked mackerel paté with croutons and cucumber salad £11

A plate of Gravetye smoked salmon with a lightly boiled egg, semi-dried tomatoes, caper berries and watercress £15

Foraged from the Land

Wild cress and nettle risotto with toasted cobnuts £16

Salad of seared wood pigeon breasts, preserved brambleberries and sorrel £18

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.

Showcasing Local Produce

Board of Golden Cross/High Weald Dairy artisan cheeses and accompaniments £14

Fried Grange Farm duck eggs, our own orange and clove glazed Woodlands Farm ham and triple cooked chips £16

Board of Beal's Farm charcuterie and pickles £17

Brighton/Newhaven landed fish of the day (please ask) with mashed potato, garden vegetables and lemon beurre noisette £18

A Selection of Sandwiches

A plate of the following finger sandwiches served on mixed bread £10

Coronation chicken
Home smoked salmon with horseradish crème fraîche and rocket
Roast beef with wholegrain mustard and tomato
Egg mayonnaise with watercress
Sussex cheddar with red onion marmalade

Something Sweet

Damson compote with whipped vanilla cream and flaked almonds £9

Gravetye mint chocolate plant pot £9

Apple and cinnamon crumble with cream or ice cream £9

Tea or Coffee served with a Couple of Biscuits £5

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

Wine by the Glass

Champagne and Sparkling Wine	Vintage	125ml
Classic Cuvée, Tickerage, Blackboys Vineyard, Sussex	2013	£12.50
Taittinger Brut Réserve, Reims France	N.V.	£14.00
Taittinger Prestige Brut Rosé, Reims, France	N.V.	£15.00
Bollinger 'Special Cuvée', Ay, France	N.V.	£17.00

White Wine	Vintage	125ml	175ml	250ml
Picpoul de Pinet, Sel et de Sable, France	2015	£6	£9	£12
Sauvignon Blanc, Domaine Road, N.Z.	2014	£8	£12	£16
Bacchus, Kingscote Vineyards, England	2013	£8	£12	£16
Chablis Domaine Jean Dauvissat, France	2013	£10	£15	£20
Chardonnay 'Declaration', N.Z.	2012	£11.50	£17	£22.50
Rosé Wine				
Malbec Rose, Mendoza, Argentina	2012	£7	£11	£15
'Whispering Angel', Provence, France	2014	£11	£16	£21
Red Wine				
AD Astra, Nittardi, Toscany, Italy	2014	£9	£12	£16
Musar Jeaune, Hochar Pere et Fils, Labanon	2012	£7	£12	£14
Rioja Reserva, Bodega Ramón Bilbao, Spain	2011	£8	£12	£16
Château Fourcas Dupré, Médoc, France	2006	£11	£16	£22
Mercurey Vieilles Vignes, Burgundy, France	2012	£11	£17	£22

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

Afternoons at Gravetye 3.30 till 6.00pm

Gravetye Afternoon Tea £25

A selection of finger sandwiches, our own sausage roll, cakes, warm scones with clotted cream and homemade jam and a pot of tea of your choice from our tea menu

Tickerage Afternoon Tea £35

Gravetye Afternoon Tea with a glass of Tickerage Classic Cuvee local sparkling wine

Classic Cream Tea £11

Warm scones with clotted cream and homemade jam with a pot of tea of your choice from our tea menu

Selection of Homemade Treats £8

Selection of Homemade Biscuits to Share £4

Tea or Coffee served with a Couple of Biscuits £5

Please choose from the selection below of fine loose leaf teas from Newby of London or freshly ground coffee from World Coffees in Lindfield.

Black tea: Gravetye Breakfast, Earl Grey, Assam, Darjeeling, Ceylon, Lapsang Souchong

Green tea: Green Sencha, Jasmine Blossom

Infusions: Rooibos Fruit Infusion, Hibiscus and Rosehip, Chamomile, Peppermint, Fresh Mint

Specialist tea: Silver Needle, Fujian Oolong, Decaffeinated Gravetye Breakfast

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