

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.



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.

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

** Some dishes may contain traces of nuts*

** If you prefer something simpler, please ask*

February at Gravetye

Tasting Menu

If indulgence is the order of the day then our 7 course tasting menu showcases the finest Gravetye's kitchen has to offer. Available for Dinner 6.30pm to 9.30pm.

£85 or £140 with 6 paired wines

Gravetye Winter Garden Salad

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



Seared Orkney Scallops

miso glaze, roasted turnip, sesame and seaweed cracker



Roasted Hen of the Wood Mushroom

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



Seared Fillet of Sea Trout

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



Pine Smoked Haunch of Fallow Venison

celeriac, cavolo nero, seeded granola and Chartreuse jus



Caramelised White Chocolate Mousse

apple, cinnamon crumb and treacle gel



Forced Rhubarb Crumble Soufflé

rhubarb sauce and clotted cream ice cream



Coffee and Petit Fours

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

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Vegetarian Tasting Menu

£75 or £130 with 6 paired wines

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 preserved wild ramson seeds



Variations of Jerusalem Artichoke

confit leek, monks beard, braised fennel and gremolata



Potato and Thyme Pressing

caramelised celeriac, wilted pak choi and creamed cep



Caramelised White Chocolate Mousse

apple, cinnamon crumb and treacle gel



Forced Rhubarb Crumble Soufflé

rhubarb sauce and clotted cream ice cream



Coffee and Petit Fours

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