

Dinner at Gravetye

Seasonal Sample Menu

Our desire is to consistently exceed expectations and improve our restaurant offering. In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £128

Starter

Kohlrabi, buttermilk, horseradish & caviar

Dorset crab, stored Bramley & lovage

Orkney scallop, green strawberries & pickled rhubarb

Local Fallow venison tartare, girolles & alliums

Main

Cod, native lobster, new potato & lettuce

Turbot, hop shoots, spring onion & smoked roe sauce

Young chicken, green asparagus, morels & black truffle

Pigeon, beetroot, verjus & red chicory

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Gooseberry crumble soufflé & almond ice cream

Strawberry, meadowsweet & garden herbs

Fennel, peach house yuzu, honey & sesame

Islands chocolate, roasted dandelion & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. Trace elements of allergens may be present in all the food that we serve.

A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.

Vegetarian Dinner at Gravetye

Seasonal Sample Menu

Our desire is to consistently exceed expectations and improve our restaurant offering.

In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £128

Starter

Kohlrabi, green strawberry, buttermilk & horseradish

Radish, seaweed, Bramley, girolles & alliums

Main

Beetroot, chicory, new potatoes & cauliflower

Green asparagus, baby gem, citrus & morels

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Gooseberry crumble soufflé & almond ice cream

Strawberry, meadowsweet & garden herbs

Fennel, peach house yuzu, honey & sesame

Islands chocolate, roasted dandelion & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. Trace elements of allergens may be present in all the food that we serve.

A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.

Vegan Dinner at Gravetye

Seasonal Sample Menu

Our desire is to consistently exceed expectations and improve our restaurant offering.

In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £128

Starter

Kohlrabi, green strawberry, buttermilk & horseradish

Radish, seaweed, Bramley, girolles & alliums

Main

Beetroot, chicory, new potatoes & cauliflower

Green asparagus, baby gem, citrus & morels

Dessert

Coconut parfait, fennel, strawberry & yuzu

Dark chocolate, rhubarb & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. Trace elements of allergens may be present in all the food that we serve.

A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.