

# Set Menu Lunch

Seasonal Sample Menu

**Lunch £85**

## Starter

Chalk stream trout, radishes, perilla & pearl onion

## Main

Grange Farm lamb cooked over charcoal, summer vegetables, seaweed mustard & wild garlic

or

Gently poached Newlyn cod, legumes, asparagus & mint  
*(add Oscietra caviar £10)*

## Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker  
*(supplement £23 or £15 as dessert)*

## Dessert

Apricot soufflé, chamomile, bee pollen & elderflower sherbet

Coffee & petit fours

*Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. 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.*

# Set Menu Vegetarian Lunch

Seasonal Sample Menu

**Lunch £85**

## Starter

Variations of garden beetroot, Sussex Slipcote, pistachio, lovage & iced horseradish

## Main

Barley risotto of Spring vegetables, Oglesfield cheese & tomatoes

or

Asparagus, potato gnocchi, legumes, Jerusalem artichoke & smoked almonds

## Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker

*(supplement £,23 or £,15 as dessert)*

## Dessert

Apricot souffle, chamomile, bee pollen & elderflower sherbet

Coffee & petit fours

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# Set Menu Vegan Lunch

Seasonal Sample Menu

**Lunch £85**

## Starter

Variations of garden beetroot, pistachio & lovage

## Main

Barley risotto of Spring vegetables, early tomatoes & shoots

or

Asparagus, potato gnocchi, legumes, Jerusalem artichoke & smoked almonds

## Dessert

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

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