

Gravetye Dinner

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 £125

Starter

Yellow fin tuna, bonito, perilla & garden radishes
(add Oscietra caviar Supplement £15)

Variations of garden beetroots, Sussex Slipcote, pumpkin seeds & lovage

Hereford beef tartare, mushrooms & alliums

Barbequed Orkney scallop, crown prince pumpkin, citrus & black truffle
(Supplement £15)

Main

Monkfish cooked over coals, coco beans, English chorizo & basil

Cornish bass, ceps, garden brassicas & shellfish

Blythburgh Duroc pork two ways:
Roasted loin with turnips & apple balsamic; glazed cheek with hispi cabbages

Grange Farm fallow deer cooked over juniper, quince, celeriac & smoked almond

Cheese

Six local artisan cheeses with accompaniments
(Supplement £20)

Dessert

Orchard apple souffle, salted butter caramel & Calvados

Peach house yuzu curd, citrus fruit & yoghurt sorbet

Glazed rum baba, Kent mango, kaffir lime & coconut

Whipped Islands chocolate, maraschino cherries & tonka bean

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.

Gravetye Vegetarian Dinner

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 £125

Starter

Garden beetroot variations, Sussex Slipcote, pumpkin seeds & lovage

Red & black radishes, perilla & baby shallots

Main

Pearl barley risotto, ceps, celeriac & garden brassicas
(add black truffle Supplement £15)

Grilled beans, broad bean pistou & coco bean velouté

Cheese

Six local artisan cheeses with accompaniments
(Supplement £20)

Dessert

Orchard apple soufflé, salted butter caramel & Calvados

Peach house yuzu curd, citrus fruit & yoghurt sorbet

Glazed rum baba, Kent mango, kaffir lime & coconut

Whipped Islands chocolate, maraschino cherries & tonka bean

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.

Gravetye Vegan Dinner

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 £125

Starter

Garden beetroot variations, pumpkin seeds & lovage

Red & black radishes, perilla & baby shallots

Main

Pearl barley risotto, ceps, celeriac & garden brassicas
(add black truffle Supplement £15)

Grilled beans, broad bean pistou & coco bean velouté

Dessert

Kent mango, kaffir lime, Thai basil, mango & passion fruit sorbet

Whipped Islands chocolate, maraschino cherries & tonka bean

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.