



Welcome to the dining room at Gravetye.

Throughout the year the produce from our walled kitchen garden, created by William Robinson at the turn of the last century, is the driving force behind the inspiration and seasonality of our menus.

The excellent relationships we have built with our local suppliers and the joint passion for their commitment to animal welfare and top quality produce are crucial to the high standards that we strive for.

The selection of menus that follow all share the same values, but the Tasting Menu, with interaction at the table from our chefs, represents the very best of this philosophy.

Time and place.

We wish you a fantastic dining experience.

George Blogg, Executive Chef
Charles Coulombeau, Head Chef
Stefano Litti, Restaurant Manager
Alexis Jamin, Head Sommelier
Tom Coward, Head Gardener

December at Gravetye

3 Courses £75

To Start

Celeriac Slow-Cooked Over Charcoal
celeriac ash, hazelnut, local curd and citrus

Cured Isle of Gigha Halibut
turnip, mussels, caviar and sesame dressing

Baked Dorset Crab
lightly spiced potato and leek soup

Roasted Norfolk Quail
fresh pear, quince, liver parfait and seeded granola

Hampshire Rose Veal Tartare
hen of the woods, cauliflower and glazed eel

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.

To Follow

Loin of South Coast Haddock
dived scallops, swede, carrot and a fennel velouté

Newhaven Turbot
parsnip, Savoy, black truffle and roasted chicken sauce

Pan-Fried Veal Sweetbread
Crown Prince, caramelised onion and braised beef cheek

Breast and Thigh of Creedy Carver Duck
lavender infused potato fondant, clementine and chicory

Pine Smoked Loin of Local Roe Venison
chanterelle, chestnut and Chartreuse sauce

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

To Finish

Rosehip and Ruby Chocolate Cream
lemon mint posset, leaf crisps and rosehip gel

Smoked Apple Parfait
thyme, hazelnut sponge and apple sorbet

Passion Fruit Soufflé
toasted pumpkin seed ice cream

Guanaja Dark Chocolate
bay leaf, chocolate meringue and sea salt

British Isles Artisan Cheeses
served from the trolley with a choice of accompaniments

Coffee and Petits Fours £6

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