



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

January Tasting Menu

£90

Smoked Celeriac
citrus, ash and curd

Penny Bun Risotto
truffled Baron Bigod, foraged salad

Chalk Stream Trout
beeswax, honey, lavender and beetroot

Newhaven Haddock
shellfish stew

Local Roe Venison Tomahawk
Crown Prince and chestnut

A Choice of British Isles Cheeses to Share
(£9 supplement per person)

Garden Apple
cinnamon and smoke

Roasted Acorn Custard
walnut crumble and dark chocolate

*This tasting menu is designed to be taken by the whole table.
A discretionary 12.5% service is added to all food and beverage charges.*