

# February 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

Tartare of Jurassic Coast Rose Veal  
hen of the woods, moss and jerusalem artichoke

*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 Landed Turbot  
parsnip, savoy, black truffle and roasted chicken sauce

Romney Salt Marsh Hogget  
barley, ewe's milk, caramelised onion and wild leek

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

Forced Rhubarb Soufflé  
stem ginger ice cream

Guanaja Dark Chocolate  
earl grey, chocolate meringue and bergamot

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

Coffee and Petits Fours £6

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