

March 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
parsnip, savoy, black truffle and roasted chicken sauce

Newhaven Landed Brill
young heritage carrots, squid, vadouvan spice and saffron

Dingley Dell Pork
cheek, belly and loin, braised barley, 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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