

# April Lunch at Gravetye

3 Courses £48

## To Start

Celeriac Slow-Cooked Over Charcoal  
wild garlic, hazelnut, local curd and citrus

Cured Wild Black Bream  
radish, mussels, caviar and sesame dressing

Grilled Native Lobster  
carrot, pickled fennel, mustard and buttermilk  
(£10 supplement)

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

Tartare of Jurassic Coast Rose Veal  
red chicory, preserved lemon and sage

*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.*

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## To Follow

Fillet of Newhaven Brill  
cuttlefish, spinach and spiced cauliflower

Loin of South Coast Haddock  
parsnip, spring cabbage, morel mushroom and roasted chicken sauce

Breast and Thigh of Creedy Carver Duck  
lavender honey, baby turnip and preserved cherries

Dingley Dell Pork  
caramelised onion, braised barley and wild alliums

Trenchmore Farm Beef  
kohlrabi, potato fondant, nasturtium and horseradish

Roasted Romney Salt Marsh Lamb Rack for Two  
garden vegetables, mashed potato and herb sauce  
(£20 supplement for 2 people)

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

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## To Finish

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

Forced Rhubarb Soufflé  
stem ginger ice cream

Smoked Apple Parfait  
thyme, hazelnut sponge and apple sorbet

Guanaja Dark Chocolate  
earl grey, meringue and bergamot

Selection of British Isles Artisan Cheeses  
served from the trolley with a choice of accompaniments  
(£10 supplement)

Coffee and Petits Fours £7

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