

April Dinner at Gravetye

£80

Amuse bouche

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

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

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

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Pre-dessert

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

Coffee and Petits Fours £7

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