

May Sunday Lunch at Gravetye

3 Courses £55

To Start

Watercress and Wild Garlic Soup
crème fraîche and sour dough croutons

Green Asparagus
pheasant egg, hazelnut, local curd and pickled kohlrabi

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

Native Lobster
cherry mustard, bronze fennel and pastry wrapped claw
(£10 supplement)

Roasted Norfolk Quail
bramley apple, liver parfait and seeded granola

Tartare of Trenchmore Farm Beef
red chicory, preserved lemon and nasturtium

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
young leek, cuttlefish and sorrel sauce

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

Roasted Creedy Carver Duck
vadouvan spice, caramelised cauliflower and golden raisins

Jurassic Coast Rose Veal Sweetbread
white asparagus, tongue, rocket and orange

Roasted Striploin of 50 Day Aged Sussex Beef
beef fat roast potatoes, Yorkshire pudding, carrots, cauliflower gratin, greens and gravy

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 verbena posset, leaf crisps and rosehip gel

Forced Rhubarb Soufflé
stem ginger ice cream

Apple Blossom Parfait
hazelnut and coffee

Guanaja Dark Chocolate
lovage and cocoa nibs

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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