

May Dinner at Gravetye

£80

Amuse bouche

To Start

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

Roasted Norfolk Quail

bramley apple, liver parfait and seeded granola

Tartare of Trenchmore Farm Beef

red chicory, preserved lemon, béarnaise ice cream 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

Romney Salt Marsh Hogget
wild garlic, braised lamb belly and spring onion

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

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
verbena posset, leaf crisps and rosehip gel

Forced Rhubarb Soufflé
stem ginger ice cream

Apple Blossom Parfait
roasted 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
(£18 supplement as an extra course)

Coffee and Petits Fours £7

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