

# June Lunch at Gravetye

3 Courses £48

## To Start

### Green Asparagus

pheasant egg, hazelnut, local curd and pickled kohlrabi

### Cured Newhaven Brill

radish, cockles, caviar and sesame dressing

### Native Lobster

preserved cherries, fennel, mustard and pastry wrapped claw  
(£10 supplement)

### Roasted Norfolk Quail

outdoor rhubarb, liver parfait and seeded granola

### Tartare of Trenchmore Farm Beef

potato crisps, wild garlic seeds 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 John Dory  
spices, carrot, coriander and a shellfish sauce

Loin of South Coast Haddock  
new potatoes, pickled elderflower, peas and gin

Roasted Creedy Carver Duck  
baby beetroots, buckwheat, honey and girolles

Romney Salt Marsh Hogget  
garden alliums, black garlic, braised lamb neck and spinach

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

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

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

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## To Finish

### Strawberries

verbena posset, ruby chocolate and rosehip

### Earl Grey Parfait

roasted hazelnut, thyme and bergamot

### Gooseberry Crumble Soufflé

stem ginger ice cream

### 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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