

June Sunday Lunch at Gravetye

3 Courses £55

To Start

Fresh Pea Soup
crème fraîche and sour dough croutons

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

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 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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