

June Dinner at Gravetye

3 Courses £80

Amuse Bouche

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

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

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

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Pre-dessert

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

(£18 supplement as an extra course)

Coffee and Petits Fours £7

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