

Gravetye Dinner

Seasonal Sample Menu

Our desire is to consistently exceed expectations and improve our restaurant offering. In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £125

Starter

Cornish blue fin tuna, bonito, perilla & garden radishes

Garden beetroot variations, Sussex Slipcote, lovage & Oscietra caviar

Hereford beef tartare, mushrooms & alliums

Barbequed Orkney scallop, sweetcorn, citrus & black truffle
(Supplement £15)

Main

Cornish monkfish cooked over coals, coco beans, English chorizo & basil

Line-caught sea bass, Gravetye courgettes, mussels & smoked butter

Southwest PGI lamb, confit garlic, ewe's milk cheese & olives

Grange Farm fallow deer cooked on juniper, quince, celeriac & smoked almond

Cheese

Six local artisan cheeses with accompaniments
(Supplement £20)

Dessert

Blackcurrant soufflé, leaf ice-cream & blackcurrant caramel

Triple cream cheesecake, kitchen garden berries & Tahitian vanilla

Pistachio mille-feuille

Whipped Islands chocolate, black cherries & tonka bean

Coffee & petit fours

Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. Trace elements of allergens may be present in all the food that we serve. A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.

Gravetye Vegetarian Dinner

Seasonal Sample Menu

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Dinner £125

Starter

Garden beetroot variations, Sussex Slipcote, pumpkin seeds & lovage

Red & black radishes, perilla & baby shallots

Main

Gravetye garden courgettes, pine nuts & smoked almond

Grilled beans, broad bean pistou & coco bean velouté

Cheese

Six local artisan cheeses with accompaniments

(Supplement £20)

Dessert

Blackcurrant soufflé, leaf ice-cream & blackcurrant caramel

Glazed rum baba, Kent mango, kaffir lime & coconut

Whipped Islands chocolate, black cherries & tonka bean

Coffee & petit fours

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Gravetye Vegan Dinner

Seasonal Sample Menu

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In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £125

Starter

Garden beetroot variations, pumpkin seeds & lovage

Red & black radishes, perilla & baby shallots

Main

Gravetye garden courgettes, pine nuts & smoked almond

Grilled beans, broad bean pistou & coco bean velouté

Dessert

Kent mango, kaffir lime, Thai basil, mango & passion fruit sorbet

Whipped Islands chocolate, black cherries & tonka bean

Coffee & petit fours

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