

September Dinner at Gravetye

3 Courses £80

Amuse bouche

To Start

Heritage Tomatoes
hazelnut, smoked local curd, kohlrabi and marigold

Cured Isle of Gigha Halibut
cucumber, crab, caviar and sesame dressing

Native Lobster
sunflower seed, fennel and kumquat

Roasted Norfolk Quail
pickled mirabelle and granola parfait

Terrine of Beef Cheek and Sweetbread
duck liver, nasturtium, caramelised onion and mustard

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 Sea Bass
spices, carrot, aubergine and a shellfish sauce

Loin of South Coast Haddock
lettuce, courgette, beans and a gin caviar beurre blanc

Roasted Red Grouse
celeriac, cep, bacon, red chicory and elderberry

Breast and Leg of Creedy Carver Duck
preserved cherries, buckwheat, honey and cauliflower

Smoked Loin of Local Roe Venison
green cabbage, leek, black garlic and hen of the wood

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

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Pre-dessert

To Finish

Karaka Blackberries
yoghurt sponge, meringue and sorrel

Meadowsweet and Fig Parfait
honey and lemon verbena

Plum and Orange Soufflé
almond ice cream

Guanaja Dark Chocolate
coffee and chestnut

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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