

September Sunday Lunch at Gravetye

3 Courses £55

To Start

Sweetcorn Soup
crème fraîche and sour dough croutons

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
(£10 supplement)

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

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

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
(£10 supplement)

Coffee and Petits Fours £7

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