

# March Dinner at Gravetye

3 Courses £80

Amuse Bouche

To Start

Variations of Mushroom  
wild garlic cream and hazelnut

Cured Isle of Gigha Halibut  
mussels, turnip, seaweed and sesame

Seared Native Lobster  
mousse, bisque and braised fennel

Roasted Norfolk Quail  
pickled pear, quince and granola parfait

Rabbit Tartlet  
pickled carrot, tarragon and saffron jelly

*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

Confit 'Ikejime' Dorset Char  
roasted onion, King Edward, spinach and an elderflower sauce

Loin of Skrei Cod  
Jerusalem artichoke, cheddar crust and chicken jus

Tenderloin and Cheek of Dingley Dell Pork  
cauliflower, preserved blackberries and Brussels sprouts

Tasting of Creedy Carver Duck  
young parsnip, honey and Gravetye lavender

Smoked Loin of Local Roe Venison  
caramelised celeriac, Savoy cabbage and walnut

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

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Pre-dessert

To Finish

Bramley Apple and Meadowsweet Parfait  
blackberry and cinnamon

Forced Rhubarb Soufflé  
rhubarb sauce and stem ginger ice cream

Pecan and Carrot Cake  
mandarin and baked cream cheese

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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