

# March Lunch at Gravetye

3 Courses £48

## 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  
(£10 supplement)

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

### 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

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  
(£10 supplement)

Coffee and Petits Fours £7

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