

Lunch at Gravetye

August

3 Courses £60

To Start

Gravetye Summer Garden Salad
confit yolk, young vegetables and flowers

Heirloom Tomatoes
curd, kohlrabi, hazelnut and rose

Cured Isle of Gigha Halibut
radish, cucumber, caviar and sesame

Native Lobster
claw mousse, shell bisque, peach and fennel

Roasted Norfolk Quail
girolles, sweetcorn, liver parfait and seeded granola

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

Newhaven John Dory
courgette, confit tomatoes, saffron and basil

Slow Cooked Dorset Char
wilted lettuce, fine beans, white crab meat and elderflower

Huntsham Farm Middle White Pork
pickled Karaka blackberries, curried cauliflower and radicchio

Roasted Creedy Carver Duck
parsnip, pak choi, honey and lavender

Loin and Belly of Romney Salt Marsh Lamb
young leek, spinach and mint jellies

50 Day Aged Sussex Beef Fillet
black truffle, duck liver and a Perigord sauce
(£25 supplement)

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

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To Finish

Gooseberry Soufflé
stem ginger ice cream and gooseberry coulis

Ruby Chocolate Ganache
cherry, rosehip and lemon verbena

Red Currant Sorbet
yoghurt sponge, meringue and sorrel

Guanaja Dark Chocolate
lovage and cocoa nibs

Six Sussex Artisan Cheeses
with accompaniments

Coffee and Petits Fours £7

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