

# Dinner at Gravetye

## August

3 Courses £85

### 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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