

# Dinner at Gravetye

## September

4 courses £95

### Starter

Gravetye garden salad, confit yolk, young vegetables & flowers

Heirloom tomatoes, curd, kohlrabi, hazelnut & rose

Cured Dorset char, mussels, turnip, caviar & ice plant

Local roe venison, potato, alliums & juniper

### Intermediate

Beetroot, pickled rhubarb, Golden Cross goats milk & caraway

Norfolk quail, quince, pear, liver parfait & granola

Native lobster, carrot, black cardamom & buttermilk

Dorset char, lettuce, fine beans, white crab & elderflower

*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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### Main

Hen of the woods, roasted onion, black garlic, watercress & buckwheat

Newhaven john dory, courgette, tomatoes, saffron & basil

Aged Creedy Carver duck; breast & heart, lavender, honey & parsnip

Romney salt marsh lamb; loin, belly & mousse, leek, spinach & mint

### Special Main

served with mashed potato and garden vegetables

Roasted rack of Romney salt marsh lamb for two with lamb sauce & herb beurre blanc

Rossini; 50 day aged Sussex beef fillet, duck liver, black truffle & Perigord sauce  
(£25 supplement)

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## Cheese

A tasting of six Sussex artisan cheeses with matching accompaniments

A choice of British Isles artisan cheeses from the trolley

(cheese may be taken instead of dessert or as an extra 5<sup>th</sup> course for a £20 supplement)

## Dessert

Raspberry soufflé & fennel ice cream

Meadowsweet, Bramley, thyme & cinnamon

Red currant, meringue, yoghurt & sorrel

Chocolate, olive oil, pumpkin seed & nasturtium

Coffee, tea or garden infusions with sweet treats

£7

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