

Dinner at Gravetye

October

4 courses £95

Starter

Gravetye garden salad, confit yolk, vegetables & flowers

Coloured beetroots, pickled rhubarb, caraway, fig leaf & olive oil

Cured Isle of Gigha halibut, radish, oscietra & burnet

Local roe venison, smoked potato & alliums

Intermediate

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

Steamed mussels, caviar, parcel, roasted seaweed & potato

Native lobster, claw mousse, chard & pickled carrot

Norfolk quail, quince, pear, liver parfait & 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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Main

Dorset char, sprouting brassicas, white crab & preserved elderflower

Newhaven sea bass, penny bun, cauliflower, whelk & chicken sauce

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

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

Special Main

served with mashed potato & garden vegetables

Roasted rack of Huntsham Farm middle white pork for two people

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

(cheese may be taken instead of dessert or as an extra course for a £20 supplement)

Dessert

Raspberry soufflé & fennel ice cream

Meadowsweet, early apples, thyme & cinnamon

Karaka blackberry, meringue, yoghurt & sorrel

Valhrona Guanaja chocolate, pumpkin seed, sea salt & nasturtium

Coffee, tea or garden infusions with sweet treats

£7

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