

**Spring Dinner Box Menu**  
**£75 per person**

Red Beetroot Tarts  
goats curd & sorrel  
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Seeded Barley Malt Bread  
lightly salted cultured Ampersand butter  
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Pea Velouté  
pea shoots & mint dressing  
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Smoked Salmon Pressing  
green asparagus, crème fraîche, watercress & salmon roe  
or  
*Blanched Green Asparagus*  
*black truffle emulsion, croutons, citrus & watercress*  
*(vegetarian option)*  
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Braised Romney Salt Marsh Lamb  
wild garlic, dauphinoise potato, seared onion & lamb sauce  
or  
*Roasted Onion*  
*wild garlic crust, dauphinoise potato, braised lettuce & pine nuts*  
*(vegetarian option)*  
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Gooseberry Soufflé  
vanilla cream & gooseberry coulis  
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Gravetye Chocolates  
dark chocolate, rosemary & caramel  
white chocolate, rose & verbena

## Enhance the experience

We have carefully selected some wine pairings to tempt you and a special opportunity to indulge with some exquisite Oscietra caviar to start the meal with a glass of Blanc de Blanc Champagne.

20g Royal Oscietra with 2 small mother of pearl spoons	£40
Ruinard Blanc de Blanc Champagne NV (75cl)	£75
Nyetimber Classic Cuvee, Sussex, England NV (37.5cl)	£29
Sancerre Blanc, Domaine de Vacheron, France 2018 (75cl)	£35
Chassagne Montrachet, Bachey-Legros Red, France 2018 (75cl)	£40
Chateau Petit Guiraud, Sauternes, France 2013 (37.5cl)	£19
Gravetye Manor apron (one for your partner!)	£20