

Dinner at Gravetye

July

4 courses £95

Starter

Gravetye salad; confit yolk, young vegetables, herbs & flowers

Flower Marie ewe's cheese, heritage tomatoes, citrus & basil

Cured Dorset char, radish, cucumber, burnet & caviar

Shropshire rose veal tartare, lovage, caper & smoked potato

Intermediate

Girolles, broad beans, pullet egg & parsley

Potato, caviar, roasted seaweed & dill

Native lobster, scallop, chamomile & carrot

Norfolk quail, outdoor rhubarb, 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

Slow cooked sweet onion, Mayfield Swiss crust, lettuce & leek

John Dory, courgette, day lily & elderflower

Turbot, fresh peas, wilted lettuce & black truffle

Huntsham Farm suckling pig, alliums & dandelion

Creedy Carver duck; breast & faggot, lavender & parsnip

Cumbrian lamb; loin & belly, spinach, mint & baby turnip

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Cheese

A tasting of six Sussex artisan cheeses with matching accompaniments

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

Dessert

Black currant soufflé & cassis ice cream

Cherries & ruby chocolate

Strawberries, meringue, yoghurt & verbena

Valhrona chocolate, hazelnut, nasturtium & sea salt

Coffee, tea or garden infusions with sweet treats

£8

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