

Lunch at Gravetye July

3 courses £60

Starter

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

Flower Marie ewe's cheese, broad bean, citrus & mint

Cured Isle of Gigha halibut, radish, cucumber, burnet & oscietra caviar

Jurassic Coast rose veal tartare, parcel, caper & smoked potato

Intermediate

(£16 supplement)

Green asparagus, morel mushroom, pheasant egg & wild garlic

Potato, caviar, roasted seaweed & dill

Langoustine, 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, wild garlic crust, braised lettuce & leek

Dorset char, white beans, crab meat & elderflower

Turbot, wilted lettuce, fresh peas & black truffle

Huntsham Farm suckling pig, alliums & dandelion

Creedy Carver duck; breast & faggot, lavender & parsnip

Hogget; loin and belly, Swiss chard & 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

Gooseberry crumble soufflé & stem ginger ice cream

Hazelnut parfait, orchard honey & rose

Strawberries, meringue, yoghurt & verbena

Valrhona chocolate, coffee, nasturtium & sea salt

Coffee, tea or garden infusions with sweet treats

£7

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