

Sunday Lunch at Gravetye

October

3 courses £60

Starter

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

Celeriac, hazelnut, truffle, goats curd & citrus

Dorset crab, apple & tagetes

Shropshire rose veal tartare, lovage, caper & smoked potato

Intermediate

(£16 supplement)

Hen of the woods, Trenchmore Farm egg, buckwheat & parcel

Potato, caviar, roasted seaweed & dill

Native lobster, scallop & carrot

Norfolk quail, quince, liver parfait & granola

Main

John Dory, mussels, braised leek & white beans

Sea Bass, cauliflower, Savoy & black truffle

Huntsham Farm middle white pork, sweetheart cabbage, cider vinegar & fig

Creedy Carver duck; breast & faggot, lavender & parsnip

Slow roasted short rib of Trenchmore Farm beef
beef fat potatoes, Yorkshire pudding, garden vegetables and Port sauce

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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

Raspberry soufflé & fennel ice cream

Crab apple, caramelised white chocolate & thyme

Karaka blackberries, meringue, sorrel & yoghurt

Valrhona chocolate, pumpkin seed, nasturtium & sea salt

Coffee, tea or garden infusions with sweet treats

£8

*Before ordering please make us aware of any requests, food allergies or intolerances that you may have; we are more than happy to offer suitable alternatives.
A discretionary 12.5% service is added to all food and beverage charges.*