

# Dinner at Gravetye

## January

4 courses £95

*4 courses £105 from 1<sup>st</sup> April 2022*

### Starter

Carrot, yoghurt, sea buckthorn & winter spices

Celeriac, hazelnut, truffle, goats curd & citrus

Dorset crab, Bramley apple & coriander

White beetroot, langoustine, smoked eel & preserved elderflower

### Intermediate

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

Potato, caviar, roasted seaweed & dill

Dived scallop, pumpkin, chicken & chestnut

Wood pigeon, quince, liver parfait & granola

### Main

Cod, mussels, leek & potato

Sea Bass, Jerusalem artichoke, Savoy & black truffle

Balcombe Estate partridge, King cabbage, smoked sausage & pear

Creedy Carver duck, swede, honey & lavender

Local roe venison, beetroot, chicory & linseed

# Dinner at Gravetye

## January

### 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

Prune soufflé with prune kernel & Armagnac ice cream

Crab apple, caramelised white chocolate & thyme

Bergamot, Earl Grey & yoghurt

Original Beans chocolate, hazelnut, pumpkin & 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.*

# Vegetarian Dinner at Gravetye January

4 courses £95

*4 courses £105 from 1<sup>st</sup> April 2022*

## Starter

Carrot, yoghurt, sea buckthorn & winter spices

Celeriac, hazelnut, winter truffle, goats curd & citrus

## Intermediate

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

Potato, pumpkin, roasted seaweed & dill

## Main

Brassicas, cep, potato, leek & pearl barley

Glazed roots, Jerusalem artichoke, chicory & linseed

# Vegetarian Dinner at Gravetye January

## 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

Prune soufflé with prune kernel & Armagnac ice cream

Crab apple, caramelised white chocolate & thyme

Bergamot, Earl Grey & yoghurt

Original Beans chocolate, hazelnut, pumpkin & 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.*

# Vegan Dinner at Gravetye January

4 courses £95

*4 courses £105 from 1<sup>st</sup> April 2022*

## Starter

Carrot, sea buckthorn & winter spices

Celeriac, hazelnut, apple, truffle & citrus

## Intermediate

Glazed swede, beetroot, chicory & linseed

Roasted seaweed & potato terrine, pumpkin & dill

# Vegan Dinner at Gravetye January

## Main

Jerusalem artichoke, pak choi, leek, pearl barley & pear

January King cabbage, hen of the woods, cep & parsley

## Dessert

Coconut, raspberry & lemon verbena

Dark chocolate, mandarin, rose & almond

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.*