

Sunday Lunch at Gravetye

January

3 courses £60
3 courses £65 from 1st 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

(£16 supplement)

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

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

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.*