

Dinner at Gravetye

May

4 courses £105

Starter

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

Green asparagus, wild garlic emulsion, quail egg & goats curd

Orkney scallop, girolle, kohlrabi & elderflower

Chalk stream trout, smoked tea & salad burnet

Intermediate

Hen of the wood, morel, Trenchmore Farm egg & tagetes

Potato, caviar, roasted seaweed & dill

Native lobster, spiced carrot & bisque

Pigeon, rhubarb, hibiscus, liver parfait & granola

Main

John Dory, squid, sweet cicely, gem lettuce & ink pasta

Monkfish, sea kale, sprouting broccoli & Chardonnay sauce

Spring chicken, fresh pea, pickled morel & black truffle

Cumbrian lamb, roasted onion, garlic scapes & wild leek

Sladesdown farm duck, marmalade, beetroot & red chicory

Dinner at Gravetye

May

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

Bergamot soufflé & mint ice cream

Strawberries, Sarawak pepper, yoghurt, cucumber & celery

Fennel, sesame, honey & lime

Original Beans *Femmes de Virunga* chocolate, hazelnut & 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 May

4 courses £105

Starter

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

Green asparagus, wild garlic emulsion, quail egg & goats curd

Intermediate

Hen of the wood, morel, Trenchmore Farm egg & tagetes

Potato, carrot, roasted seaweed & dill

Main

Garden brassicas, fresh pea, sweet cicely & black truffle

Slow roasted onion, garlic scapes, beetroot & gem lettuce

Vegetarian Dinner at Gravetye

May

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

Bergamot soufflé & mint ice cream

Strawberries, Sarawak pepper, yoghurt, cucumber & celery

Fennel, sesame, honey & lime

Original Beans *Femmes de Virunga* chocolate, hazelnut & sea salt

Coffee, tea or garden infusions with sweet treats

£8

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Vegan at Gravetye

May

4 courses £105

Starter

Gravetye garden salad; young vegetables, herbs & flowers

Asparagus, kohlrabi, girolle, elderflower & salad burnet

Intermediate

Hen of the woods, morel, buckwheat & tagetes

Roasted seaweed & potato terrine, carrot & dill

Main

Garden brassicas, fresh pea, sweet cicely & black truffle

Slow roasted onion, garlic scapes, beetroot & gem lettuce

Vegan at Gravetye May

Dessert

Coconut, cucumber & celery sorbet, strawberry & verbena

Dark chocolate, mandarin, rose & almond

Coffee, tea or garden infusions with sweet treats

£8

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