

# Sunday Lunch at Gravetye

## May

3 courses £65

### 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

*(£18 supplement)*

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

Sladesdown farm duck, marmalade, beetroot & red chicory

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

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.*