

Dinner at Gravetye

June

4 courses £105

Starter

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

Green asparagus, lovage emulsion, quail egg & goats curd

Orkney scallop, radish, buttermilk, cucumber & salad burnet

Chalk stream trout, smoked tea & nasturtium

Intermediate

Fresh pea risotto, girolles & truffled Sussex brie
(extra black truffle shaved at the table £20 supplement)

Potato, caviar, roasted seaweed & dill

Native lobster, spiced carrot, coriander & bisque

Pigeon, rhubarb, hibiscus, liver parfait & granola

Main

John Dory, squid, day lily, gem lettuce & ink pasta

Monkfish, fine beans, young potatoes & elderflower sauce

Spring chicken, hen of the wood, broad bean & black truffle

Cumbrian lamb, roasted onion, garlic scapes & allium flowers

Sladesdown Farm duck, marmalade, beetroot & red chicory

Dinner at Gravetye

June

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

Strawberry, blueberry, meringue & verbena

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

June

4 courses £105

Starter

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

Green asparagus, lovage emulsion, quail egg & goats curd

Intermediate

Fresh pea risotto, girolles & truffled Sussex brie
(extra black truffle shaved at the table £20 supplement)

Potato, carrot, roasted seaweed & dill

Main

Courgette, fine beans, young potatoes, gem lettuce & day lily

Slow roasted onion, beetroot, red chicory & garlic scapes

Vegetarian Dinner at Gravetye June

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

Strawberry, blueberry, meringue & verbena

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.

Vegan Dinner at Gravetye

June

4 courses £105

Starter

Gravetye garden salad; young vegetables, herbs & flowers

Green asparagus, radish, cucumber, citrus & nasturtium

Intermediate

Fresh pea risotto, girolles, broad beans & hen of the wood

Roasted seaweed & potato terrine, carrot & dill

Main

Courgette, fine beans, young potatoes, gem lettuce & day lily

Slow roasted onion, beetroot, red chicory & garlic scapes

Vegan Dinner at Gravetye June

Dessert

Coconut, strawberry, blueberry & verbena

Dark chocolate, mandarin, rose & almond

Coffee, tea or garden infusions with sweet treats

£8

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