

# Sunday Lunch at Gravetye

## June

3 courses £65

### 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

*(£18 supplement)*

Fresh pea risotto, girolles & truffled Sussex brie

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

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

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.*