

Sunday Lunch at Gravetye

August

3 courses £65

Starter

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

Heritage baby tomatoes, goats curd, preserved elderflower & tagetes

Orkney scallop, radish, buttermilk, cucumber & salad burnet

Mackerel, salted gooseberry, kohlrabi & sunflower seeds

Intermediate

(£18 supplement)

Fresh pea risotto, girolles & truffled Sussex brie

Potato, caviar, roasted seaweed & dill

Native lobster, shell bisque, spiced carrot & coriander

Rabbit, apricot, pistachio & chervil

Main

John Dory, gem lettuce, green tomato, trout roe & day lily

Brill, braised & fine beans, courgette & chardonnay

Young chicken, hen of the wood, turnip & 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

Blackcurrant soufflé & fig leaf ice cream

Blueberry, peach, meadowsweet & *Opalys* white chocolate

Fennel, sesame, honey & lime

Original Beans *Femmes de Virunga* 55% 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.

Menu prices may be subject to alteration.

A discretionary 12.5% service is added to all food and beverage charges.