## Set Menu Lunch

Seasonal Sample Menu

£,78

## Starter

Cornish blue fin tuna, bonito, perilla & garden radishes

### Main

Blythburgh Duroc pork loin, smoked almond, quince & celeriac

or

Monkfish cooked over coals, coco beans, chorizo & basil

## Cheese

Six English artisan cheeses with accompaniments (Supplement £,20)

#### Dessert

Blackcurrant soufflé, leaf ice-cream & blackcurrant caramel

Coffee & petit fours (Supplement £,6)

# Set Menu Vegetarian Lunch

Seasonal Sample Menu

£,78

### Starter

Garden beetroot variations, Sussex Slipcote, pumpkin seeds & lovage

#### Main

Gravetye garden courgettes, pine nuts & smoked almond

or

Grilled beans, broad bean pistou & coco bean velouté

#### Cheese

Six English artisan cheeses with accompaniments (Supplement £,20)

#### **Dessert**

Blackcurrant soufflé, leaf ice-cream & blackcurrant caramel

Coffee & petit fours (Supplement £,6)

## Set Menu Vegan Lunch

Seasonal Sample Menu

£,78

## Starter

Garden beetroot variations, pumpkin seeds & lovage

## Main

Gravetye garden courgettes, pine nuts & smoked almond

or

Grilled beans, broad bean pistou & coco bean velouté

#### Dessert

Whipped Islands chocolate, black cherries & tonka bean

Coffee & petit fours (Supplement £,6)