

Gravetye Dinner

Seasonal Sample Menu

Our desire is to consistently exceed expectations and improve our restaurant offering. In addition to the familiar three course menu, all diners will receive complimentary seasonal intermediate dishes which will specifically showcase the produce growing in our kitchen garden.

Dinner £125

Starter

Line caught red mullet, bonito, perilla & garden radishes

Variations of garden beetroots, Sussex Slipcote, pistachio, lovage & iced horseradish

Trenchmore Farm beef tartare, mushrooms & alliums

Barbequed Orkney scallop, crown prince pumpkin, citrus & black truffle
(supplement £15)

Main

Barbequed monkfish wrapped in laver, morels, garden brassicas & wild garlic

Gently poached Newlyn cod, legumes, asparagus & mint
(add Oscietra caviar £10)

Blythburgh Duroc pork two ways:

Roasted loin with turnips & apple balsamic; glazed cheek with hispi cabbages

Grange Farm fallow deer cooked over juniper, quince, celeriac & smoked almond

Cheese

Six local artisan cheeses with accompaniments
(supplement £20 or £10 as a dessert)

Dessert

Forced rhubarb souffle, rose & stem ginger ice-cream

Citrus leaf curd, Gravetye yuzu sorbet, orange blossom & fennel pollen

Toasted vanilla mille-feuille, salted caramel, muscovado & verjus

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. Trace elements of allergens may be present in all the food that we serve. A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.

Gravetye Vegetarian Dinner

Seasonal Sample Menu

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Dinner £125

Starter

Variations of garden beetroots, Sussex Slipcote, pistachio, lovage & iced horseradish

Red & black radishes, perilla & baby shallots

Main

Pearl barley risotto, morels, celeriac & garden brassicas

(add black winter truffle supplement £15)

Toasted Jerusalem artichokes, leeks & chestnuts

Cheese

Six local artisan cheeses with accompaniments

(supplement £20 or £10 as a dessert)

Dessert

Forced rhubarb souffle, rose & stem ginger ice-cream

Peach house yuzu curd, citrus fruit & yoghurt sorbet

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

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Gravetye Vegan Dinner

Seasonal Sample Menu

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Dinner £125

Starter

Garden beetroot variations, pistachio & lovage

Red & black radishes, perilla & baby shallots

Main

Pearl barley risotto, morels, celeriac & garden brassicas
(add black winter truffle Supplement £15)

Toasted Jerusalem artichokes, leeks & chestnuts

Dessert

Kent mango, kaffir lime, Thai basil, mango & passion fruit sorbet

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

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