

Lunch at Gravetye

November 2023

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.

Lunch £75

Starter

Beetroot, fig leaf, almond & rhubarb

Langoustine, apple, kohlrabi, horseradish & perilla

Scallop, mackerel, preserved green tomato & allium dashi

Main

Monkfish, Jerusalem artichoke, caviar & citrus

Sea bass, brassicas, daylily & macadamia

Duck, spiced carrot & marmalade

Venison, forest mushroom & smoked Grenadine apple

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Raspberry crumble soufflé & liquorice ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, hazelnut & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. 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.

Vegetarian Lunch at Gravetye

November 2023

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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.

Lunch £75

Starter

Beetroot, fig leaf, almond & rhubarb

Kohlrabi, apple, preserved green tomato & alliums

Main

Brassicas, macadamia, spiced carrot & daylily

Jerusalem artichoke, forest mushrooms & smoked Grenadine apple

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Raspberry crumble soufflé & liquorice ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, hazelnut & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats
£8

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

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

Vegan Lunch at Gravetye

November 2023

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.

Lunch £75

Starter

Beetroot, fig leaf, almond & rhubarb

Kohlrabi, apple, preserved green tomato & alliums

Main

Brassicas, macadamia, spiced carrot & daylily

Jerusalem artichoke, forest mushrooms & smoked Grenadine apple

Dessert

Coconut, parfait, fennel, peach & yuzu

Dark chocolate, mandarin & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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