

Dinner at Gravetye

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 £128

Starter

Cornish Crab tart, garden chives, sweet cicely & fragrant soup of the shell

Cured Orkney scallops, radishes, citrus & shiso

Windsor Estate venison tartare, mushroom & alliums

Ravioli of Scottish girolles, tarragon, aged parmesan & black truffle
(*Supplement £15*)

Main

Cornish octopus cooked over coals, baby aubergine, sesame & basil

Line caught John Dory, Gravetye courgettes, mussels & smoked butter
(*Oscietra caviar supplement £15*)

Dry aged Hereford beef, short rib, wild garlic & artichokes

Spiced Yorkshire duck with almonds, lavender, garden turnip & apricot, leg skewer

Cheese

Six local artisan cheeses with accompaniments
(*Supplement £20*)

Dessert

Pear soufflé with brown butter ice cream

Triple cream cheesecake, kitchen garden berries & Tahitian vanilla

Glazed rum baba, Kent mango, kaffir lime & coconut

Whipped Islands chocolate, black cherries & tonka bean

Sweet treats

Coffee, tea or garden infusions
£6

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.

Vegetarian Dinner at Gravetye

Seasonal Sample Menu

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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.

Dinner £128

Starter

Candy stripe beetroot, Sussex Slipcote, preserved rose & pistachio

Garden pea tart, elderflower, mint & chilled soup with marigold

Ravioli of Scottish girolles, tarragon, aged parmesan & black truffle
(Supplement £15)

Main

Gravetye garden courgettes, pine nuts & smoked almond

Baby aubergine with sesame miso, quinoa & labneh

Cheese

Six local artisan cheeses with accompaniments
(Supplement £20)

Dessert

Pear soufflé with brown butter ice cream

Glazed rum baba, Kent mango, kaffir lime & coconut

Whipped Islands chocolate, black cherries & tonka bean

Sweet treats

Coffee, tea or garden infusions
£6

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Vegan Dinner at Gravetye

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 £128

Starter

Candy stripe beetroot, preserved rose & pistachio

Garden pea tart, elderflower, mint & chilled soup with marigold

Main

Gravetye garden courgettes, pine nuts & smoked almond

Baby aubergine with sesame miso, quinoa & labneh

Dessert

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

Whipped Islands chocolate, black cherries & tonka bean

Sweet treats

Coffee, tea or garden infusions

£6

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