Set Menu Lunch

Seasonal Sample Menu

Lunch £85

Starter

Chalk stream trout, citrus, garden perilla & heirloom radishes

Main

Trenchmore Farm Wagyu cross finished over coals, green peppercorn, brassicas & alliums

or

Gently poached Newlyn cod, legumes, rope grown mussels, dill & smoked butter sauce
(add Oscietra caviar £10)

Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker
(supplement £23 or £15 as dessert)

Dessert

Prune & Seven Sisters brandy souffle, garden plums & plum kernel ice-cream

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.

Set Menu Vegetarian Lunch

Seasonal Sample Menu

Lunch £85

Starter

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

Main

Barley risotto of cep mushrooms, Jerusalem artichoke, chestnuts & Ogleshield

or

Kitchen garden courgettes, tempura & basil

Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker
(supplement £23 or £15 as dessert)

Dessert

Prune & Seven Sisters brandy souffle, garden plums & plum kernel ice-cream

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.

Set Menu Vegan Lunch

Seasonal Sample Menu

Lunch £85

Starter

Variations of garden beetroot, pistachio & lovage

Main

Risotto of pearl barley, roasted cep mushrooms, chestnuts & Jerusalem artichoke

or

Kitchen garden courgettes, tempura & basil

Dessert

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.