

# 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 tartare, kohlrabi, Graceburn cheese & lovage

Confit white asparagus, peas, broad beans & cave aged cheddar

Cured Orkney scallops, radishes, citrus & shiso

Windsor Estate venison tartare, mushroom & alliums

#### Main

Monkfish cooked over coals, baby aubergine, sesame & basil

Cornish John Dory, mussels, grilled asparagus, Jersey Royals & smoked butter

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

Spiced Yorkshire duck with walnuts, lavender & pear, leg skewer

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Pear soufflé with brown butter ice cream

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *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

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 tartare, kohlrabi, Graceburn cheese & lovage

Confit white asparagus, peas, broad beans & cave aged cheddar

#### Main

Seasonal artichokes, walnuts & toasted hay sauce

Baby aubergine with sesame miso, quinoa & labneh

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Pear soufflé with brown butter ice cream

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *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.*

# 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 tartare, kohlrabi, whipped curds & lovage

Confit white asparagus, peas, broad beans & wild garlic

#### Main

Seasonal artichokes, walnuts & toasted hay sauce

Baby aubergine with sesame miso, quinoa & labneh

#### Dessert

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *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.*