Gravetye Lunch

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.

Lunch £110

Starter

Chalk stream trout, citrus, garden perilla & heirloom radishes

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

Trenchmore Farm Wagyu carpaccio, bourbon pepper, Ogleshield, roasted cep, mooli & tarragon

Main

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

Roast Creedy Carver duck, warm spices, black figs, pecan, chard & crispy leg parcel

Dry aged Sussex beef fillet cooked over coals, green peppercorn, brassicas & alliums

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

Islands chocolate and maraschino cherry delice with cherry blossom ice-cream

Walled garden pears, stem ginger baked custard & Douglas fir

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 Lunch

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.

Lunch £110

Starter

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

Red & black radishes, perilla & baby shallots

Main

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

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

Whipped Islands chocolate, maraschino cherries & tonka bean

Walled garden pears, stem ginger baked custard & Douglas fir

Coffee & petit fours

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A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.

Gravetye Vegan Lunch

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.

Lunch £110

Starter

Variations of garden beetroot, pistachio & lovage

Red & black radishes, perilla & baby shallots

Main

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

Kitchen garden courgettes, tempura & basil

Dessert

Poached walled kitchen garden pears, Douglas fir & sorrel

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

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A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.