

Set Menu Lunch

Seasonal Sample Menu

Lunch £78

Starter

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

Main

Sussex lamb cooked over charcoal, spring vegetables, seaweed mustard and wild garlic

or

Gently poached Newlyn cod, legumes, asparagus & mint
(add Oscietra caviar £10)

Cheese

Five English artisan cheeses with accompaniments & homemade seeded cracker
(supplement £20 or £10 as dessert)

Dessert

Forced rhubarb souffle, rose & stem ginger ice-cream

Coffee & petit fours

(supplement £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.

Set Menu Vegetarian Lunch

Seasonal Sample Menu

Lunch £78

Starter

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

Main

Pearl barley risotto, morels, celeriac & garden brassicas

or

New season asparagus, potato gnocchi, legumes, Jerusalem artichoke & smoked almonds

Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker

(supplement £,20 or £,10 as dessert)

Dessert

Forced rhubarb souffle, rose & stem ginger ice-cream

Coffee & petit fours

(supplement £,6)

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Set Menu Vegan Lunch

Seasonal Sample Menu

Lunch £78

Starter

Variations of garden beetroot, pistachio & lovage

Main

Pearl barley risotto, morels, celeriac & garden brassicas

or

New season asparagus, potato gnocchi, legumes, Jerusalem artichoke & smoked almonds

Dessert

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

(supplement £6)

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