

# Set Menu Lunch

Seasonal Sample Menu

**Lunch £78**

## Starter

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

## Main

Blythburgh Duroc pork loin, smoked almond, quince & celeriac

or

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

## Cheese

Six English artisan cheeses with accompaniments  
*(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  
*(add black truffle supplement £15)*

or

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

## Cheese

Six English artisan cheeses with accompaniments  
*(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

*(add black winter truffle supplement £15)*

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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