

Gravetye Dinner

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 £130

Starter

Chalk stream trout, citrus, garden perilla & heirloom radishes

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

Trenchmore Farm Wagyu carpaccio, bourbon pepper, Oglesfield, mooli & tarragon

Barbequed Orkney scallop, fennel, Beal's Farm ham, lovage & Imperial caviar
(*supplement £15*)

Main

Line caught John Dory, courgettes, shellfish & brown butter

Gently poached Newlyn cod, peas, broad beans, mange tout & mint

Speckled Sussex young chicken, sweetcorn, meadowsweet, baby leeks & black truffle

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

Cheese

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

Dessert

Apricot souffle, chamomile, bee pollen & elderflower sherbet

Lavender flan, summer fruit, sweet cicely & chilled garden berry soup

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

Coffee & petit fours
(£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.

Gravetye Vegetarian Dinner

Seasonal Sample Menu

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Dinner £130

Starter

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

Red & black radishes, perilla & baby shallots

Main

Barley risotto of Spring vegetables, Ogleshiel cheese & tomatoes

Kitchen garden courgettes, tempura & basil

Cheese

Five artisan cheeses with accompaniments & homemade seeded cracker

(supplement £23 or £15 as a dessert)

Dessert

Apricot souffle, chamomile, bee pollen & elderflower sherbet

Whipped Islands chocolate, maraschino cherries & tonka bean

Lavender flan, summer fruit, sweet cicely & chilled garden berry soup

Coffee & petit fours

(£6)

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Gravetye Vegan Dinner

Seasonal Sample Menu

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Dinner £130

Starter

Garden beetroot variations, pistachio & lovage

Red & black radishes, perilla & baby shallots

Main

Barley risotto of Spring vegetables, early tomatoes & shoots

Kitchen garden courgettes, tempura & basil

Dessert

Chilled garden berry soup, soft fruit & lemon balm

Whipped Islands chocolate, maraschino cherries & tonka bean

Coffee & petit fours

(£6)

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