

Dinner at Gravetye

May 2024

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

Kohlrabi, buttermilk, horseradish & caviar

Dorset crab, stored apple & perilla

Trenchmore beef tartare, girolle & alliums

Main

Cod, Jersey royals, baby gem & seaweed

Sea bass, dived scallop & almond

Young chicken, green asparagus, morels & black truffle

Pigeon, beetroot, verjus & red leaves

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Rhubarb crumble soufflé & stem ginger ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, sunflower seed & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation. We will do our utmost to offer suitable alternatives. 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.

Vegetarian Dinner at Gravetye

May 2024

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

Kohlrabi, seaweed, buttermilk & horseradish

White beetroot, apple, radish, girolle & alliums

Main

Cauliflower, chicory, crisp brassicas & almond

Green asparagus, baby gem, morels & wild garlic

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Rhubarb crumble soufflé & stem ginger ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, sunflower seed & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. 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.

Vegan Dinner at Gravetye

May 2024

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

Kohlrabi, seaweed, & fermented horseradish sauce

White beetroot, apple, radish, girolle & alliums

Main

Cauliflower, chicory, crisp brassicas & almond

Green asparagus, baby gem, morels & wild garlic

Dessert

Coconut parfait, fennel, rhubarb & yuzu

Dark chocolate, mandarin & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

Before ordering, we will reconfirm the food allergies, intolerances or dietary lifestyle choices you have provided when making your reservation.

We will do our utmost to offer suitable alternatives. 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.