

Lunch at Gravetye

February 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.

Lunch £75

Starter

Beetroot, almond & fig leaf

Trenchmore beef tartare, morel & alliums

Dorset crab, stored apple & perilla

Main

Monkfish, Jerusalem artichoke & citrus

Sea bass, dived scallop & brassicas

Duck, forced rhubarb & chicory

Venison, parsley root & black pudding

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Orchard fruit crumble soufflé & cinnamon ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, sunflower seed & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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 Lunch at Gravetye

February 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.

Lunch £75

Starter

Beetroot, fig leaf, almond & pickled apple

Kohlrabi, morel, alliums & perilla

Main

Cauliflower, chicory & crisp brassicas

Jerusalem artichoke, parsley root & watercress

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Orchard fruit crumble soufflé & cinnamon ice cream

Fennel, yuzu, honey & sesame

Islands chocolate, sunflower seed & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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 Lunch at Gravetye

February 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.

Lunch £75

Starter

Beetroot, fig leaf, almond & pickled apple

Kohlrabi, morel, alliums & perilla

Main

Cauliflower, chicory & crisp brassicas

Jerusalem artichoke, parsley root & watercress

Dessert

Coconut parfait, fennel, quince & yuzu

Dark chocolate, mandarin & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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.