

Dinner at Gravetye

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 £128

Starter

Kohlrabi, buttermilk, English wasabi & caviar

Dorset crab, citrus, radish & perilla

Orkney scallop, pickled green tomato & rhubarb

Trenchmore Farm beef tartare, mushroom & alliums

Main

Monkfish, pumpkin, brassicas & chestnut

Sea bass, Jerusalem artichoke & maitake mushroom

Local Fallow venison, chervil root & plum sake sauce

Sladesdown Farm duck, beetroot, chicory & marmalade

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Prune soufflé & Earl Grey ice cream

Brillat-Savarin cheesecake, wild strawberries & elderflower

Fennel, peach house yuzu, honey & sesame

Islands chocolate, roasted dandelion & 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. 100% of this is divided between the entire Gravetye team.

Vegetarian Dinner at Gravetye

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 £128

Starter

Kohlrabi, rhubarb, buttermilk & English wasabi

Radish, citrus, mushroom & alliums

Main

Jerusalem artichoke, maitake mushroom & black truffle

Crown Prince pumpkin, chervil root & brassicas

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Prune soufflé & Earl Grey ice cream

Brillat-Savarin cheesecake, wild strawberries & elderflower

Fennel, peach house yuzu, honey & sesame

Islands chocolate, roasted dandelion & 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. 100% of this is divided between the entire Gravetye team.

Vegan Dinner at Gravetye

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 £128

Starter

Kohlrabi, rhubarb, ferment liquor & English wasabi

Radish, citrus, mushroom & alliums

Main

Jerusalem artichoke, maitake mushroom & black truffle

Crown Prince pumpkin, chervil root & brassicas

Dessert

Coconut parfait, fennel, quince & yuzu

Dark chocolate, raspberry & cocoa husk syrup

Sweet treats

Coffee, tea or garden infusions

£6

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A discretionary 12.5% service is added to all food and beverage charges. 100% of this is divided between the entire Gravetye team.