

# Lunch 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.

### Lunch £80

#### Starter

Kohlrabi, buttermilk, English wasabi & caviar

Dorset crab, citrus, radish & perilla

Trenchmore Farm beef tartare, mushroom & alliums

#### Main

Monkfish, Crown Prince pumpkin & brassicas

Sea bass, chanterelle, braised beans & Swiss chard

Local Fallow venison, chervil root & fig gin sauce

Sladesdown Farm duck, plum, beetroot & marmalade

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Blackberry soufflé & liquorice ice cream

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 Lunch 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.

### Lunch £80

#### Starter

Kohlrabi, green strawberry, buttermilk & English wasabi

Radish, citrus, mushroom & alliums

#### Main

Braised haricot beans, black truffle, chanterelle & Swiss chard

Crown Prince pumpkin, chervil root & brassicas

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Blackberry soufflé & liquorice ice cream

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 Lunch 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.

### Lunch £80

#### Starter

Kohlrabi, green strawberry, ferment liquor & English wasabi

Radish, citrus, mushroom & alliums

#### Main

Braised haricot beans, black truffle, chanterelle & Swiss chard

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

*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.*