

# 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 £78

#### Starter

Kohlrabi, buttermilk, English wasabi & caviar

Dorset crab, cucumber, radish & tagetes

Trenchmore Farm beef tartare, girolles & alliums

#### Main

Monkfish, baby leek, confit tomato & daylily

Sea bass, chanterelle, braised beans & Swiss chard

Local Fallow venison, chervil root & sloe 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 £78

#### Starter

Kohlrabi, green strawberry, buttermilk & horseradish

Cucumber, seaweed, radish, girolles & alliums

#### Main

Braised haricot beans, black truffle, chanterelle & Swiss chard

Roasted lettuce, chervil root, confit tomato & daylily

#### 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 £78

#### Starter

Kohlrabi, green strawberry, brassica flowers & horseradish

Cucumber, seaweed, radish, girolles & alliums

#### Main

Braised haricot beans, black truffle, chanterelle & Swiss chard

Roasted lettuce, chervil root, confit tomato & daylily

#### 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.*