

# 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, horseradish & caviar

Dorset crab, cucumber & tagetes

Orkney scallop, green strawberries & pickled rhubarb

Local roe venison tartare, girolles & alliums

#### Main

Cod, native lobster, new potato & lettuce

Turbot, agnolotti, garlic scapes & smoked roe sauce

Young chicken, turnip & black truffle

Sussex lamb, courgette, mint & ewes curd

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Gooseberry crumble soufflé & almond ice cream

Strawberry, meadowsweet & garden herbs

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, green strawberry, buttermilk & horseradish

Cucumber, seaweed, radish, girolles & alliums

#### Main

Courgette, new potatoes & ewe's curd

Roasted lettuce, black truffle, turnip & garlic scapes

#### Cheese

Six local artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Gooseberry crumble soufflé & almond ice cream

Strawberry, meadowsweet & garden herbs

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, green strawberry, brassica flowers & horseradish

Cucumber, seaweed, radish, girolles & alliums

#### Main

Courgette, new potatoes, citrus & mint

Roasted lettuce, black truffle, turnip & garlic scapes

#### Dessert

Coconut parfait, fennel, strawberry & yuzu

Dark chocolate, rhubarb & 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.*