

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, cucumber & tagetes

Orkney scallop, green strawberries & pickled rhubarb

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

Raspberry, 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 & English wasabi

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

Raspberry, 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

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

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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.