

Dinner at Gravetye

December 2023

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 £125

Starter

Beetroot, fig leaf, almond & pickled apple

Venison tartare, seaweed, caviar & allium ketchup

Scallop, langoustine, perilla & radish

Main

Monkfish, Jerusalem artichoke & citrus

Sea bass, brassicas, daylily & macadamia sauce

Young chicken, parsnip, chestnut & black truffle

Duck, spiced carrot & marmalade

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Prune soufflé & Earl Grey ice cream

Fennel, yuzu, quince, honey & sesame

Islands chocolate, hazelnut & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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.

Vegetarian Dinner at Gravetye

December 2023

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 £125

Starter

Beetroot, fig leaf, almond & pickled apple

Kohlrabi, seaweed, radish & alliums

Main

Brassicas, macadamia, spiced carrot & daylily

Jerusalem artichoke, forest mushrooms, watercress & parsnip

Cheese

Six local artisan cheeses with accompaniments
(£20 supplement)

Dessert

Prune soufflé & Earl Grey ice cream

Fennel, yuzu, quince, honey & sesame

Islands chocolate, hazelnut & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats
£8

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.

Vegan Dinner at Gravetye

December 2023

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 £125

Starter

Beetroot, fig leaf, almond & pickled apple

Kohlrabi, seaweed, radish & alliums

Main

Brassicas, macadamia, spiced carrot & daylily

Jerusalem artichoke, forest mushrooms, watercress & parsnip

Dessert

Coconut parfait, fennel, quince & yuzu

Dark chocolate, mandarin & cocoa husk syrup

Coffee, tea or garden infusions with sweet treats

£8

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A discretionary 12.5% service is added to all food and beverage charges.