

# 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

Grange Farm venison tartare, mushroom & alliums

#### Main

Monkfish, pumpkin, brassicas & chestnut

Sea bass, Jerusalem artichoke & maitake mushroom

Dry aged Hereford beef fillet, glazed short rib, wild garlic & artichokes

Spiced Yorkshire duck with walnuts, lavender and pear, leg skewer

#### Cheese

Six English artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Pear soufflé with brown butter ice cream

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *Sweet treats*

Coffee, tea or garden infusions

£6

*Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. 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, rhubarb, buttermilk & English wasabi

Radish, citrus, mushroom & alliums

#### Main

Jerusalem artichoke, maitake mushroom & black truffle

Crown Prince pumpkin, chervil root & brassicas

#### Cheese

Six English artisan cheeses with accompaniments  
(£20 supplement)

#### Dessert

Pear soufflé with brown butter ice cream

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *Sweet treats*

Coffee, tea or garden infusions  
£6

*Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. 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, rhubarb, ferment liquor & English wasabi

Radish, citrus, mushroom & alliums

#### Main

Jerusalem artichoke, maitake mushroom & black truffle

Crown Prince pumpkin, chervil root & brassicas

#### Dessert

Kent mango, coconut & kaffir lime

Aerated islands chocolate, blood orange & rosemary

#### *Sweet treats*

Coffee, tea or garden infusions

£6

*Please inform your waiter should you have any food allergies or intolerances or if you would like to see information regarding food allergies in our dishes. 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.*