



Whilst we endeavour to keep our web-site as up to date as possible, our menus may be subject to last minute changes.
For the very latest information please contact our reception team.

Seasonal A La Carte Menu

For lunch our À la carte is available Monday to Saturday from 12.00pm, last orders at 2.00pm.
And for dinner, it is available every day of the week from 6.30pm with last orders at 9.30pm.

Pressing of Confit Rabbit £18.00
roasted loin, textures of pistachio and pickled carrots

Applewood Smoked "Glen Arm" Salmon £19.00
Waldorf salad and walnut mayonnaise

Salad of Artichoke, Spring White Truffles & Goat's Curd £16.00
grain mustard dressing

Pan Fried Shetland Scallops £20.00
caramelised cauliflower, pickled chicory, Thai shallots and beurre noisette crumb

Seared Pavé of 'Rougie' Foie Gras £22.00
rich duck consommé with celeriac and apple



Poached Breast and Braised Leg of Guinea Fowl £29.00
sautéed gnocchi, baby leeks and Spring morels

Fillet of Wild Halibut £31.00
fricassée of mussels and clams, burnt leek and black onion seeds

Loin of Balcombe Venison £32.00
confit Vitelotte potatoes, braised red cabbage, salsify and sloe gin sauce

Forest Mushroom Tortellini £27.00
char-grilled aubergine, buttered new potatoes, Madeira reduction and tarragon oil

South Coast Red Mullet £29.00
ratatouille, black olive tapenade and bouillabaisse juices

Side orders - £4.00

Buttered Baby Potatoes Mixed Leaf Salad Roasted Root Vegetables
A discretionary 12.5% service charge is added to all food and beverage charges.

** Some dishes may contain traces of nuts*

** If you prefer something simpler, please ask*

Desserts

Bananas and Caramel
mousse, ice-cream and salted popcorn

Coconut Panna Cotta
poached pineapple, pineapple sorbet

Gravetye “Lemon Meringue Pie”

Blood Orange Soufflé
bitter chocolate sorbet

All desserts £12.00

Selection of British Artisan Cheeses from our Cheese Trolley £15.00

Our Sommelier can specifically select wines to accompany the desert or cheese platter of your choice.

Coffee & Infusions with Petits Fours £5.00

As all of our desserts are prepared to order, please allow up to 20 minutes for their preparation.