

Gravetye Manor

Autumn Menu

Salad of Poached Williams Pear £12.00

blue cheese and walnuts with hazelnut vinaigrette

or

Pressed Terrine of Smoked Chicken and Prune d'Agen £14.00

truffled baby leeks and sunblushed tomato dressing

or

Pan Fried 'Rougie' Foie Gras £16.00

toasted brioche, caramelised oranges and Sauternes foam

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Roast Fillet of Suffolk Pork wrapped in Parma Ham £25.00

sage gnocchi, prune and apple compote, Calvados sauce

or

Seared Pavé of West Coast Turbot £30.00

fresh spaghetti with braised baby gem lettuce and Devon crab, cappuccino of lobster

or

Whole Roast Local Partridge £32.00

seared foie gras, garden carrot purée, Savoy cabbage and pancetta galette, Marsala sauce

or

Pithivier of Butternut Squash £23.00

red onion and goat's cheese, squash purée and sautéed cepes

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Ice Praline Parfait £10.00

cocoa sorbet and hazelnut sponge

or

Roasted Fig Tart £14.00

chocolate and cumin sauce, crème fraîche

or

Apple Tart Tatin £12.00

roasted almond ice cream, caramel sauce

Coffee & Petit Fours £5.00

The above price includes VAT.

A discretionary service charge of 12.5% will be added to your account.