



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.

## Lounge & Garden Menu

This menu can be enjoyed in a less formal manner within our beautiful gardens or sitting rooms. Available between the hours of 10am to 10pm it offers a lighter alternative to our restaurant options.

Split pea and ham soup, crusty bread £12.00

Sandwich of Irish sirloin, caramelised red onion, tomato and wholegrain mustard £11.50

Open sandwich of home-smoked Glenarm salmon, soft boiled quail egg and crème fraiche £12.00

Gravetye "bruschetta", sautéed wild mushrooms with garlic, heirloom tomatoes and rocket £13.00

Finger sandwiches - £8.50

Gravetye garden salad, crisp green vegetables and classic vinaigrette £12.00

Poached native lobster, Waldorf salad, crisp apple, grapes and walnut dressing £35.00

'Weeping tiger' salad with strips of beef fillet and Thai flavours £17.00

Smoked chicken, roasted cashews and pac choi salad, lemon and chilli dressing £14.00

Gravetye Ploughman's – 'Sussex Crumble' and 'Brighton Blue', pork pie, pickled shallots, crusty bread, garden salad, piccalilli and chutney - £15.00 for one £22.00 to share

Home-smoked organic salmon, lightly boiled Gravetye eggs, caper berries, red onion, horseradish cream and bread basket - £15.00 for one £22.00 to share

Seared fillet of South-coast sea trout, buttered asparagus and Jersey Royals, lemon salsa verde £21.00

Irish rib-eye steak, pont-neuf potatoes, grilled Portobello mushroom and garden tomato, green peppercorn sauce £23.00

Risotto of seasonal garden vegetables, parmesan shavings and side salad £17.00

Side Orders - £5.00    Bread basket;    Garden leaves;    Chips

Artisan cheese board, crackers, apple, celery, grapes and chutney £12.00

A selection of daily desserts £12.00

*\* Some dishes may contain traces of nuts*



## Spring Cocktails

All priced at £15.00

**Spiked Apples & Pears** – Vodka, Xante, lemon juice, apple juice, vanilla sugar, cask aged bitters

**Spring Meadow** – Fifty Pounds gin, chardonnay, Dry Martini, Crème de Coquelicot, lavender bitters, Angostura bitters, lemon juice and sugar syrup

**Herb Gimlet** – Bombay Sapphire Gin, lime juice, sugar syrup, fennel bitters, and rosemary

**Williams Dry** – Vodka, Poire Williams, St. Rafael, Bokkers bitters, Champagne

**Below Ground** – Chase Vodka, beetroot juice, lime wedges, Balsamic vinegar, sweet chilli sauce, fennel bitters

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

*\* Some dishes may contain traces of nuts*

## Afternoons at Gravetye 3.00 till 6.00pm

### *Gravetye Afternoon Teas - £22.00*

Selection of sandwiches and cakes  
Warm scones with clotted cream and homemade jam  
Pot of tea of your choice from our tea menu



### *Classic Cream Tea - £9.50*

Warm scones with clotted cream and homemade jam  
Pot of tea of your choice from our tea menu



### *Teas and Coffees - £4.00*

Please choose from the selection below of fine loose leaf teas from Newby of London or freshly roasted coffee from World Coffees in Lindfield.

Black teas – English breakfast, Earl grey, Assam, Darjeeling or Lapsang souchong  
Green tea- Oriental sencha or Jasmine pearls  
Infusions – Rooibos Strawberry and Honey, Hibiscus red berries, Chamomile, Peppermint  
Fresh from our garden – Wild fennel or Mint

### *Prestige Tea Selection - £2.50 supplement*

Silver Needle, Fujian Oolong, Imperial Jasmine Pearls



### *With your tea or coffee at anytime*

Selection of biscuits - £3.50  
Homemade cakes - £6.00  
Finger sandwiches - £8.50



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