

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.

Tasting Menu

If indulgence is the order of the day then our 7 course tasting menu showcases the finest Gravetye's kitchen has to offer. Available for Dinner 6.30pm to 9.30pm.

"Longhorn" Beef

jerusalem artichokes and spring truffle



Hebridean Langoustine Carpaccio of "Middle White" pork brawn and parsnip



Spiced "Rougie" Foie Gras pain d'epice and prune

Ash Cured Line Caught Haddock slow poached Gravetye egg and granola

> Milk Fed Lamb tomato, polenta and garlic

Artisan Cheeses in Miniature frozen grapes and walnuts

White Chocolate and Green Olives lemon curd



 $\pounds 85.00$ per person

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