

Gravetye Manor

Spring Menu

Pan Fried Hebridean Scallops £16.00

Stornoway black pudding, fresh peas and smoked bacon foam

or

Braised Belly of Suffolk Pork £14.00

fricassee of broad beans and pancetta, broad bean purée and Madeira glaze

or

Steamed English Asparagus £12.00

asparagus panna cotta, Spring truffles and soft herb dressing

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Roast Rump of New Season Lamb £32.00

creamed Jersey Royal potatoes, wild garlic and morel salad, light lamb jus

or

Baked Loin of Monkfish £30.00

delicate pea mousse, crisp breaded monkfish cheek and cappuccino of pea

or

Poached and Roasted Breasts of Quail £25.00

confit legs, Madeira glazed petit onions, fondant potatoes and sauce gribiche

or

Fine Herb Gnocchi £23.00

garden vegetable salad, wilted rainbow chard and forest mushrooms

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Glazed Lemon Tart £10.00

mascarpone sorbet and citrus salad

or

“Amedei” Dark Chocolate Delice £14.00

green pistachios and milk ice cream

or

Rhubarb Bavarois £12.00

balsamic jelly and ginger yoghurt sorbet

Coffee & Petit Fours £5.00

The above price includes VAT.

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