

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.

Sample 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.

Smoked Gressingham Duck Breast

artichoke mousse, consommé jelly, mustard dressing and red amaranth

Delicate English Asparagus Mousse

Devon white crab meat, tomatoes and hollandaise

Ballotine of Confit and Poached Guinea Fowl

pistachio mayonnaise, pickled carrots, sorrel cress and pistachio oil

Herb Crusted Fillet of Line Caught Sea Bass

artichokes, tomato pistou, braised fennel and sweet fennel juice

Pancetta Wrapped Suffolk Pork Fillet

*braised belly, almond gnocchi, poached pear,
Madeira balsamic dressing*

Chef's Pre-dessert

Rhubarb Eton Mess

crisp meringue, balsamic and ginger

The price of this menu is £70.00 per person and is inclusive of value added tax.

Coffee & Petit fours £4.00

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