

GUSBOURNE WINE DINNER

20TH MARCH 6:45PM ARRIVAL - 7PM ARRIVAL £95 PER PERSON

Join us for a six course tasting menu paired with five local wines both grown and produced less than 15 miles from the pub.

A Gusbourne ambassador will guide you through the evening as they pour each 100ml of wine in turn, sharing winemaking insights, vintage details and answering your questions.

BRUT RESERVE 2021 (SPARKLING)

Smoked Mackerel Pate, Pickled Apple Chicken Croquette, Confit Garlic Mayonnaise

BLANC DE BLANCS 2019 (SPARKLING)

Rye Bay Scallop, Brown Butter, Pink Grapefruit, Dill

GUINEVERE CHARDONNAY 2022

Baked Cornish Hake, Girolles, Grelot Onion, Butter Sauce

PINOT NOIR 2022

Kentish Venison Loin, Roasted Walmestone Beetroot, Blackberry Jus

Taywell's Lime and Gusbourne Blanc de Blancs 2019 Sorbet

BRUT ROSE 2019 (SPARKLING)

Forced Rhubarb & Berry Eton Mess

PLEASE LET US KNOW OF ANY FOOD ALLERGIES UPON ORDERING. ALTHOUGH EVERY EFFORT IS MADE TO ACCOMMODATE FOOD ALLERGIES, WE'RE AFRAID WE CANNOT ALWAYS GUARANTEE MEETING YOUR NEEDS. ALL PRICES INCLUDE VAT. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL TABLES OF 6 OR MORE.





GUSBOURNE WINE DINNER

VEGETARIAN MENU

BRUT RESERVE 2021 (SPARKLING)

Applewood Smoked Cheddar & Cauliflower Croquette
Confit Potato, Garlic Mayonnaise

BLANC DE BLANCS 2019 (SPARKLING)

King Oyster Mushroom, Brown Butter, Pink Grapefruit, Dill

GUINEVERE CHARDONNAY 2022

Pea & Mint Ravioli, Girolles, Grelot Onion, Butter Sauce

PINOT NOIR 2022

Walmestone Heritage Beetroot & Kentish Blue Tarte Tatin, Pickled Blackberries, Hazelnuts

Taywell's Lime and Gusbourne Blanc de Blancs 2019 Sorbet

BRUT ROSE 2019 (SPARKLING)

Forced Rhubarb & Berry Eton Mess

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