



Menu is Subject to Change

Gusbourne Wine Dinner

£129

Arrival Drink

English Garden

Plymouth Gin, St.Germaine, Apple Juice, Fresh Lime, Cucumber

Selection of Homemade Bread & Field to Fork Butter

Chef Canapes^N

Oyster and Scallop

Yuzu Dressing

Gusbourne Blanc De Blanc 2017

Charred Mackerel

Smoked Eel, Dashi, Jersey Royal, Furikake

Gusbourne Brut Reserve 2018

Salt Aged Duck

Duck Hearts, Red Cabbage, Radicchio, Red Currant Jus

Gusbourne Blanc De Noirs 2018

Kentish Blue Cheese

Pan Fried Milk Bread, Pickled Walnut, White Truffle

Gusbourne Pinot Noir Rosé 2021

Poached Peach

Honey Granola, Meadowsweet Ganache, Liquorice Ice Cream

Gusbourne Rosé 2018

Full allergen information is available upon request.