



GUSBOURNE GOURMET DINNER 30TH MAY

£75pp

Gusbourne Vintage Brut reserve 2013 and Canapé

SALAD OF JERSEY ROYALS

hazelnut, truffle and watercress

Guinevere 2013, Chardonnay

BUTTER POACHED HALIBUT

English asparagus, Morel mushroom, oyster

Gusbourne Blanc De Blanc 2013

PORK TENDERLOIN

leek, thyme and mustard

Gusbourne Pinot Noir 2015

ELDERFLOWER BAVAROIS

orange and vanilla

STRAWBERRY DELICE

white chocolate and pistachio

Gusbourne Rosé 2014

Head Chef Gary Jarvis

A discretionary 12.5% service charge will be added to your bill

