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GUSBOURNE

TO START

No-Dig Garden ceviche croute, truffle & fennel pesto (ve)
Manchego & thyme shortbreads (ve)

2021 Gusbourne Brut Reserve

FISH COURSE

Brixham Hake, mussels, white wine, garlic, fennel, chive

2022 Gusbourne Chardonnay Guinevere

THE MAIN EVENT

COOKED OVER THE FIRE ON THE SOMERSET GRILL

Thyme & honey leg of Ston Easton lamb
Charlotte potatoes, pickled shallots, dill
Heritage tomato, balsamic, basil

2022 Gusbourne Pinot Noir

TO FINISH

Garden fruit pavlova, meringue, blackberry, raspberry, honeycomb,
berry soup, lemon balm Chantilly, crème de cassis syrup

2019 Gusbourne Rose