

Gusbourne Three-Course Lunch Menu

Spring new potato gnocchi, wild garlic pesto,
whipped ricotta & pickled breakfast radish,
English parmesan crisp.

Gusbourne Blanc de Blancs 2016

Pan roasted rump of marsh lamb,
braised lamb bon bon, watercress purée,
seasons asparagus, dauphinoise,
tarragon & vine tomato lamb jus.

Gusbourne Natural Brut 2014

White chocolate torte,
Gusbourne Estate honey cake crumb,
freeze dried raspberry and white chocolate soil,
red vein sorrel.

Gusbourne Rosé 2017

