



GUSBOURNE WINE TASTING & CANAPÉ EVENING

7TH NOVEMBER 6:30 ARRIVAL

Join us for a fabulous informal evening with canapés paired with five local wines both grown and produced only 5 minutes from the pub.

A dedicated Gusbourne representative will guide you through the evening as they pour each 50ml wine in turn, sharing winemaking insights, vintage details and answering your questions.

BRUT RESERVE 2020

Hastings smoked mackerel on toast with pickled cucumber

BRUT ROSE 2019

Duck & orange roulade with black pepper cracker and crystallised orange

BLANCS DE NOIRS 2019

Mushroom & Truffle pate with pickled walnut sauce

GUINEVERE CHARDONNAY 2022

Crab cake with mango & chilli drizzle, topped with Avruga caviar

PINOT MEUNIER 2022

Beetroot pancake with roasted golden & candy beetroot,
topped with Kentish blue and balsamic glaze

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.