

GUSBOURNE



GUSBOURNE COURTYARD MENU

DRINKS

We're delighted to serve Gusbourne's vintage-only English wine. Crafted from estate-grown fruit in Kent, Gusbourne's award-winning wines are characteristically elegant and complex.

Vintage English Sparkling

125ml | bottle

Gusbourne Brut Reserve 2021 - £12.00 | £69.00

Generous and complex, this is a classic blend of Chardonnay, Pinot Noir and Pinot Meunier

Gusbourne Rosé 2019 - £14.00 | £77.00

Delicate and layered, this combines red-fruit flavours with gentle spice and refreshing acidity

Gusbourne Blanc de Blancs 2019 - £16.00 | £90.00

Elegant and pure, this is Gusbourne's signature sparkling, crafted from the finest Chardonnay

Gusbourne Brut Reserve Late Disgorged 2015 - £26.00 | £130.00

Intense and refined, this special vintage wine has rich, complex layers of flavours

Tasting flight - £33.00

Enjoy a 50ml taste of each Gusbourne Wine

Still

125ml | 175ml | bottle

Gusbourne English Rosé 2024 - £9.00 | £14.00 | £54.00

A wine for pure pleasure with fruit-driven flavours of strawberries, raspberries and redcurrants

Other

Curious Brew Lager (330ml) 4.7% abv - £5.95

Curious Brew IPA (330ml) 4.4% abv - £5.95

Frobishers Sparkling Apple & Elderflower - £3.50

Frobishers Sparkling Raspberry & Rhubarb - £3.50

GUSBOURNE

CHAMPNEYS

EASTWELL MANOR

HOTEL & WELLNESS SPA

GUSBOURNE COURTYARD MENU

TO EAT

Small and large bites

Seared foie gras, toasted brioche, fig chutney - **£12.00 | £22.00**

Chilli and garlic-butter king prawns, fresh lime and artisan bread - **£9.50 | £18.00**

Roasted king scallop, Stornoway black pudding, crisp pancetta and sage butter - **£12.50 | £24.00**

Waldorf salad, caramelised orange segments and vegan feta cheese - **£8.00 | £15.00**

Scottish oak smoked salmon, traditionally garnished, sourdough croutons - **£11.50 | £22.00**

Toasted Golden Cross goat's cheese, caramelised walnuts, pickled beetroot
and balsamic glaze - **£9.00 | £17.00**

Moules mariniere, crusty bread - **£10.00 | £18.00**