

# ROCKSALT

FOLKESTONE

## GUSBOURNE WINE DINNER

£115 PER PERSON

100ml tasting wines with each course

Thursday, 7th May 2026  
6:45pm arrival for 7pm start

### Selection of Canapés

*Gusbourne Blanc de Blancs 2020*

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### Walmestone Beetroot Tartlet

*Truffled Rosary goat's cheese, blood orange, bitter leaves*  
*Gusbourne Brut Reserve 2022*

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### Hastings Smoked Mackerel Parfait

*Granny Smith apple, pickled cucumber, Avruga caviar, toasted sourdough*  
*Guinevere Chardonnay 2023*

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### Baked Rye Bay Cod

*Mussels, clams & spring leek chowder, coastal greens, hazelnuts*  
*Brut Reserve Late Disgorged 2015*

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### Braised Belly of Kentish Lamb

*Caramelised cauliflower, black garlic, pickled onion, lamb sauce*  
*Pinot Noir 2022*

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### Folkestone Lent Tart

*Hoaden Court Farm Pear, Pear Sorbet*  
*Blanc de Noirs 2020*

Hosted by:

Master Sommelier & Gusbourne's Global Brand Ambassador Laura Rhys



GUSBOURNE

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses. 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 gratuity of 12.5% will be added to your bill.