



# RATHFINNY

## DINNER MENU 6-9

### LAND – £65

Trompette & hazelnut gougères, coppa, olives  
Beetroot & daikon carpaccio, smoked kipper & cucumber sphere  
Pork belly, cauliflower puree, pickled apple, boudin noir, mustard seed  
Loin of Sussex lamb, belly, turnip, barley, braised lettuce  
Beauvale blue, sloe gin, plum  
White chocolate delice, lychee & jasmine granita, chocolate soil, silver

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### SEA – £65

Trompette & hazelnut gougères, coppa, olives  
Beetroot & daikon carpaccio, smoked kipper & cucumber sphere  
Wild halibut, brown crab aioli, sprouting broccoli, fried potato, seaweed  
Sea bass loin, salsify, pied mouton ragu, truffle, oyster leaf  
Beauvale blue, sloe gin, plum  
White chocolate delice, lychee & jasmine granita, chocolate soil, silver

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### GARDEN – £55

Trompette & hazelnut gougères, coppa, olives  
Montgomery tartlet, pickled pear, crispy kale  
Tandoori spiced cauliflower, pomegranate, pistachio, goats yoghurt  
Pumpkin terrine, wild mushrooms, roasted chestnut puree, pine, smoked egg yolk  
Beauvale blue, sloe gin, plum  
White chocolate delice, lychee & jasmine granita, chocolate soil, silver

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### ADDITIONAL CHEESE COURSE – £9.50

Selection of English artisan cheeses, damson jam, biscuits

### RATHFINNY TASTING ROOM

Please inform us if you have a food allergy or intolerance.  
A discretionary 12.5% service charge will be added to your final bill.