



# RATHFINNY

## DINNER MENU 6-9

### LAND – £65

Tuna tartare, yuzu jelly, shiso granita  
Watermelon, barrel aged feta, avocado mousse, black olive oil  
Carpaccio of South Down beef, tardive, romanesco, truffle, smoked anchovy  
Pork belly, greengage, cobnuts, crackling, chanterelle, chervil root  
Aged gouda, carrot, pickled celery, muscat grapes  
Cherry & almond tart

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### SEA – £65

Tuna tartare, yuzu jelly, shiso granita  
Watermelon, barrel aged feta, avocado mousse, black olive oil  
Tandoori spiced monkfish cheeks, charred sweetcorn, finger lime, coconut, crispy shallot, pickled chilli  
Cornish red mullet, crab risotto, kombu  
Aged gouda, carrot, pickled celery, muscat grapes  
Cherry & almond tart

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### GARDEN – £55

Tomato tartare  
Watermelon, barrel aged feta, avocado mousse, black olive oil  
Celeriac risotto, chanterelles, pecorino espuma, truffle  
Potato terrine, courgette flowers stuffed with coal roasted aubergine, gordal olive emulsion  
Aged gouda, carrot, pickled celery, muscat grapes  
Cherry & almond tart

## 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.