



RATHFINNY

DINNER MENU 6-9

LAND – £65

Squid ink, taramasalata, chervil
Dived scallop, celeriac espuma, winter truffle
Suckling pork loin, belly, spiced choucroute, caramel
Sussex ox cheek, horseradish, chard, bone marrow, onion, shimeji
Crottin, Conference pear, celery, gingerbread
Douglas Fir tart, crème fraiche sorbet, grapefruit

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SEA – £65

Squid ink, taramasalata, chervil
Dived scallop, celeriac espuma, winter truffle
Seared sea trout, beetroot, daikon, yuzu
Wild brill, squid, crosnes, cucumber, samphire, dill
Crottin, Conference pear, celery, gingerbread
Douglas Fir tart, crème fraiche sorbet, grapefruit

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GARDEN – £55

Beetroot crisp, goats cheese, chervil
Red onion & olive tart fine, smoked burrata, bitter leaves, truffle, parsley
Roasted cauliflower, yeast crumb, pomegranate, charred aubergine, goat yoghurt
Salt baked celeriac, cep, truffle, burnt pear, yolk
Crottin, Conference pear, celery, gingerbread
Douglas Fir tart, crème fraiche sorbet, grapefruit

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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.