



RATHFINNY

DINNER MENU 6-9

LAND – £65

Fresh burrata, courgette, basil, crispy nettles and truffle crisps

Tartare of Sussex Beef, katsuobushi, oyster leaf, rye bread

Creedy Carver duck breast, confit leg, cavolo nero, clotted cream mash, yuzu

Golden Cross, apple, celery, beetroot, pine nut

Custard tart, raspberries glazed with woodruff, raspberry sorbet, crumble

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SEA – £65

Fresh burrata, courgette, basil, crispy nettles and truffle crisps

Hand dived scallop, roasted cep, white asparagus and pistachio

Turbot, crispy nero rice, sprouting broccoli, mussels, herb emulsion, paprika

Golden cross, apple, celery, beetroot, pine nut

Custard tart, raspberries glazed with woodruff, raspberry sorbet, crumble

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GARDEN – £55

Fresh burrata, courgette, basil, crispy nettles and truffle crisps

White asparagus, buttermilk granita, elderflower

Roasted globe artichokes, wild mushroom polenta, roasted cep, charred corn, basil

Golden cross, apple, celery, beetroot, pine nut

Custard tart, raspberries glazed with woodruff, raspberry sorbet, crumble

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.