



RATHFINNY

LUNCH 12 – 3

Grape and rosemary focaccia, sourdough, whipped samphire butter, breakfast radishes, wild garlic aioli

Tartare of Sussex beef, oyster leaf, rye bread, fine bean salad

Sea trout cured in Seven Sisters Gin, pink grapefruit, dill pickles, crème fraiche, cucumber flowers, borage

South Brocksell asparagus and Godminster cheddar tartlet, pickled onion, watercress (V)

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Wild turbot, crispy nero rice, monks beard, mussels, herb emulsion, paprika

Creedy Carver duck breast, confit leg, cavolo nero, Jersey royal, yuzu

Roasted globe artichokes, cep mushroom polenta, shaved king oyster, charred corn, basil, pine nuts (V)

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Strawberry and clotted cream parfait, summer berries, meringue, elderflower

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

Warm Valrhona chocolate mousse, milk sorbet, rhubarb, churros

Selection of artisan English cheeses, sourdough biscuits, bramble apple preserve
(supplement as an extra course £9.50)

£30 FOR TWO COURSES

£35 FOR THREE COURSES

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.