



RATHFINNY

LUNCH MENU 12-3

Grape & rosemary focaccia, sourdough, whipped samphire butter, pickles

Rabbit ballotine, smoked eel, young carrot, broad bean & radish, summer herb dressing
Charred mackerel, cucumber, gooseberry, elderflower
Burrata, heritage tomato, basil granita, gazpacho essence (v)

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Langoustine bisque with mullet, plaice, lobster, Jersey royals, fennel
81 day old Fosse Farm chicken, leg & leek bon bon, chervil root, baby gem, winter truffle
Courgette flowers stuffed with coal roasted aubergine, goats curd, potato terrine, nicoise dressing (v)

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Raspberry mille feuille, strawberry & elderflower sorbet
Chocolate delice, cherries, sorbet & marigold
Selection of artisan cheeses, sourdough biscuits, bramley apple preserve

TWO COURSES - £30
THREE COURSES - £35

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.