



RATHFINNY

LUNCH MENU 12-3

Sourdough, whipped samphire butter, pickles

Pork belly, cauliflower puree, pickled apple, boudin noir, mustard seed
Beetroot & daikon carpaccio, smoked eel, cucumber & green tea sphere, crème fraiche
Vacherin mont d'or tartlet, pickled pear, crispy kale (v)

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Loin of Sussex lamb, belly, turnip, barley, braised lettuce
Wild halibut, brown crab aioli, sprouting broccoli, fried potato, seaweed
Pumpkin terrine, wild mushrooms, roasted chestnut puree, pine, smoked egg yolk (v)

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Vanilla pavlova, Campari poached plums, mascarpone, pistachio
White chocolate delice, lychee & jasmine granita, chocolate soil, silver
Selection of Artisan cheeses, seasonal preserve, biscuits

TWO COURSES - £30

THREE COURSES - £35

ADDITIONAL CHEESE COURSE - £9.50

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.