



RATHFINNY

LUNCH MENU 12-3

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

Gloucester Old Spot pork belly, BBQ pear puree, wood sorrel, balsamic onions

Cod brandade, farm egg, dandelion leaf, Muscat grapes, radish

Salt baked celeriac, chanterelles, crème fraîche, garden herb salad, rye (v)

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Sussex ox cheek, horseradish, chard, bone marrow, onion, shimeji

Wild brill, salsify, crosnes, cucumber, squid, samphire, chicken wings, chicken sauce

Red onion & olive tart fine, smoked burrata, bitter leaves, truffle, parsley (v)

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Quince & Saffron Crème brûlée with chocolate biscotti

Roasted pineapple, coconut sorbet, lime, rum, matcha sponge, wasabi leaf

Selection of Artisan cheeses, damson jam, biscuits

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.