



# RATHFINNY

## SAMPLE LUNCH MENU 12-3

*Salted Marcona Almonds £2.50*

*Gordal Olives £2.50*

*Grape & rosemary focaccia, sourdough, whipped local salted butter*

Huntsham Farm suckling pig terrine, pancetta, smoked apricots, pistachio  
Orkney hand dived scallop and tuna tartare, verjus, NamaYasai Farm purple radish, nori  
Crown Prince pumpkin velouté, Vacherin and chestnut tortellini, crispy sage (v)

—

Roast venison saddle, braised shin ragu, smoked heart crumb, cabbage, winter truffle  
Line caught sea bass, cauliflower, Muscat grapes, monk's beard  
Salt baked local mouli, cobnut crust, roasted cep, cured yolk, kale, PX dressing (v)

—

Choux au craquelin, Huila dark chocolate mousse, plum confit, praline cream  
Caramelised apple tarte tatin for two, Tonka bean ice cream  
Selection of artisan English cheeses, seasonal preserve, biscuits (£3 supplement)

TWO COURSES - £32

THREE COURSES - £37

### 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.