



# RATHFINNY

## DINNER MENU

£65

Tartlet of peas, caviar & sake

*Rathfinny Estate Blanc de Noirs 2015, East Sussex, England*

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Scallop, seaweed & smoked roe emulsion

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Grilled Sussex asparagus, miso, salted egg yolk, St George's mushroom

*Rathfinny Cradle Valley 2017, East Sussex, England*

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Middle White pork belly, loin, sand carrot, pickled mustard seeds, hogweed shoots

*Thalia Etna Rosso, Tenuta di Aglaea 2014, Sicily, Italy*

OR

Sea trout, spiced aubergine, courgette, wild garlic gnocchi, olive, smoked tomato consommé, nasturtium

*Simonsig Roussanne 2015, Stellenbosch, South Africa*

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Sussex Slipcote, yuzu granita

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Pineapple, rum baba, coconut, lime leaf

*Disznoko Tokaji 1413 Late Harvest, Hungary*

WINE FLIGHT £30

## 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.