



RATHFINNY

SAMPLE HARVEST DINNER MENU

6.30-8.30

SNACKS £3.50

Gordal Olives and orange

Smoked Marcona almonds

Pickled Shishtou peppers

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Sourdough, Sussex butter

Wood pigeon breast, lettuce, quince

Pressed ham hock terrine, crackling, onion, apple and thyme

Crab rarebit

Wood roast farm carrots, goats curd, walnuts (v)

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South coast cod, hispi cabbage, mussels, dill sauce

Wood roasted local game, pinot noir grapes, bread sauce, kale

Fosse Meadow Farm chicken, leeks, mushrooms

BBQ Polenta, corn, wild mushrooms, samphire (v)

SIDES £4

Garden salad, honey mustard

Crispy new potatoes, aioli

Beetroots from the farm

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Pear and almond frangipane tart, yoghurt sorbet

Meadowsweet ice cream, poached Griottine cherries, madeleines

Quince fool, blackberries, pain d'epice

Selection of artisan English cheeses, seasonal preserve, biscuits (£7 supplement)

TWO COURSES - £32

THREE COURSES - £35

Please inform us if you have a food allergy or intolerance.

A discretionary 12.5% service charge will be added to your final bill.