



# RATHFINNY

## SAMPLE HARVEST LUNCH MENU

12-3

### SNACKS £3.50

*Sourdough, Sussex butter*

*Gordal Olives and orange*

*Smoked Marcona almonds*

*Pickled Shishtou peppers*

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Lamb belly fritters, wild garlic aioli

Smoked mackerel, cucumber, radish, quail's egg

Fish soup, salt cod brandade toasts

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

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Black pudding and potato terrine with fried farm egg and salad

Roasted South Coast cod, hispi cabbage, dill

Lemon sole cooked over last year's vines, seaweed and anchovy butter

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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Buttermilk panna cotta, Griottine cherries, honeycomb

Madeleines with salted caramel

Lemon posset, toasted marshmallow, shortbread

Golden Cross goats' cheese, plum

TWO COURSES - £22

THREE COURSES - £25

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

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