



RATHFINNY

LUNCH MENU 12-3

Grape & rosemary focaccia, sourdough, Knob butter, radishes

Globe artichoke flat bread, truffled mascarpone & lardo
Day boat mackerel tartare, quail egg, caviar, sorrel
English asparagus, egg yolk tartlet, pickled morels, leek ash (v)

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Beef cheek slow cooked in red wine, wet polenta, spring vegetables & garden herbs
Jumbo plaice, St George's mushroom, hispi cabbage, apple
Roast sand carrots cooked in malt, sweet carrot puree, goats curd, hogweed shoots (v)

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Cherry blossom panna cotta, Gariguet strawberries, sorbet, sorrel, honey madeleines
Alphonso mango, frozen pandan marshmallow, black sesame
Selection of artisan cheeses, seasonal preserve, biscuits

TWO COURSES - £30

THREE COURSES - £35

ADDITIONAL CHEESE COURSE - £9.50

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.