# R∆THFINNY ₩

## ANTIPASTI MENU

#### LAND £25

Brighton Curing Rebels Charcuterie selection of cured local pork Red onion marmalade Gordal picante olives Lewes courgettes with chili, garlic and mint Young summer leaves Demi Parisienne baguette Cold pressed English rape seed oil

### SEA £25

Hot smoked sea trout parfait Pickled anchovies, garlic & parsley Whole English Prawns Slow cooked octopus Dilled Dijonnaise Pickled cucumbers Young summer leaves Demi Parisienne baguette Cold pressed English rape seed oil

#### DAIRY £25

Golden Cross-ash rolled goats cheese Wooky Hole, cave aged cheddar Fourme d'ambert Red onion marmalade Caper berries and pickles Lewes courgettes with chili, garlic and mint Young summer leaves Demi Parisienne baguette Cold pressed English rape seed oil

#### GOURMET £35

Brighton Curing Rebels Charcuterie selection of cured local pork Pickled anchovies, garlic, parsley English Prawns Buratta di buffala Red onion marmalade Gordal picante olives Lewes courgettes, chilli, garlic & mint Dilled Dijonnaise Pickled cucumbers Young summer leaves Demi Parisienne baguette Seeded biscuits Cold pressed English rape seed oil

Please note that we are unable to cater for dietary requirements for walk-in guests. A discretionary 10% service charge will be added to your final bill.