



RATHFINNY

HARVEST DINNER MENU

6.30-8.30

SNACKS £3.50

Pickled Shishtou peppers

Gordal olives

Smoked almonds

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Flint Owl bread, Sussex butter

Terrine of local game, damson jam, fruit cake

Spiced buttered brown crab risotto, local leeks

Coal baked celeriac, roasted onion, wild mushrooms, yeast (v)

Cauliflower, Berkswell and hazelnut Croquettes, autumn truffle (v)

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Roast Sussex goat shoulder, borlotti beans, radicchio, green sauce

South Brockswell mallard, barley, pinot grapes, chard leek

Grilled halibut, cauliflower, verjus, raisin, clams

Beetroot and Beauvale Blue wellington (v)

SIDES £4

Crisp new potatoes, black garlic, paprika, chives

Namayasai heritage beetroot

Winter leaf salad, Sicilian lemon oil

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Malted tart, marmalade and milk ice cream

Smore – dark chocolate, wafer, cherry marshmallow, praline

Meadowsweet crème brûlée, poached apple

Lancashire bomber, medlar jelly

TWO COURSES - £32

THREE COURSES - £35

RATHFINNY FLINT BARN

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

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