

## HARVEST LUNCH MENU 12-3

## SNACKS £3.50

Flint Owl bread, Sussex butter
Pickled Shishtou peppers
Gordal olives
Smoked almonds

Clams, fresh grape juice, nduja, sea beet Cauliflower, Berkswell and hazelnut Croquettes, autumn truffle Roasted Namayasai squash, duck yolk, crispy cavolo, pickled mustard seed (v)

South Brockswell partridge, barley porridge, baby turnip Grilled brill, charred local leeks, fresh verjus vinaigrette Wood roast pointed cabbage, Roscoff onion, pecorino cream (v)

## SIDES £4

Crisp new potatoes, black garlic, paprika, chives Namayasai heritage beetroot Winter leaf salad, Sicilian lemon oil

Golden syrup cake, blackberry, clotted cream Meadowsweet crème brûlée, poached apple Golden Cross, medlar jelly

> TWO COURSES - £22 THREE COURSES - £25

## RATHFINNY FLINT BARNS

Please inform us if you have a food allergy or intolerance. A discretionary 12.5% service charge will be added to your final bill.