



RATHFINNY

FLINT BARNS HARVEST DINNER MENU

6.30PM – 8.30PM

SNACKS £3.50

Pickled Shishito peppers

Gordal Olives

Shatta Nut Mix

Curing Rebels Charcuterie

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Sourdough, Sussex butter

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Terrine of local game, damson jam, pain d'epice
Baked hand dived scallop, vadouvan curry butter, onion bhajis
Coal baked celeriac, black onion, toasted yeast (v)
Artichoke velouté, Berkswell and hazelnut Croquettes, autumn truffle (v)

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Goat chops, borlotti beans, radicchio, green sauce
Grilled halibut, cauliflower, verjus, raisin, clams*
South Brockwells Mallard, barley, muscat grapes, charred leek
Pithivier of winter roots, onion and cep mushroom, smoked hispi (v)

SIDES £3.50

Crisp new potatoes, black garlic, paprika, chives

Namayasai heritage beetroot

Winter leaf salad, Sicilian lemon oil

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Malt tart, marmalade and milk ice cream
S'more – dark chocolate, wafer, cherry marshmallow, praline
Choux craquelin, black fig, poached pear, spiced cream
Artisan English cheese board, pickled walnut, grapes, biscuits (£5 surcharge)

TWO COURSES - £32

THREE COURSES - £35

* A 50p donation will be made to the RNLI for every fish main course sold throughout the month of October.

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

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