



# RATHFINNY

## FLINT BARN'S HARVEST LUNCH MENU 12PM-3PM

### SNACKS £3.50

*Sourdough, Sussex butter*

*Pickled Shishito peppers*

*Gordal Olives*

*Shatta Nut Mix*

*Curing Rebels Charcuterie*

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Smoked cod's roe, pickled rock samphire, wood fired flat bread  
Cauliflower, Berkswell and hazelnut Croquettes, autumn truffle (v)  
Roasted Namayasai squash, duck yolk, crispy cavolo, pickled mustard seed (v)

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South Brockwells partridge, barley porridge, baby turnip  
Grilled brill, charred local leeks, verjus vinaigrette\*  
Wood roast pointed cabbage, onion, pecorino cream, pomme purée (v)

### SIDES £3.50

*Crisp new potatoes, black garlic, paprika, chives*

*Namayasai heritage beetroot*

*Winter leaf salad, Sicilian lemon oil*

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Golden syrup cake, blackcurrants, clotted cream  
Saffron cream, poached apple, pain d'epice  
Crottin de Chevre, medlar jelly

TWO COURSES - £22

THREE COURSES - £25

\* 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.*