



RATHFINNY

RATHFINNY ANNOUNCES SUMMER TAKEOVER OF THE COURTYARD OF NATIVE AT BROWNS



This summer, Rathfinny Wine Estate is partnering with Native at Browns in Mayfair to offer guests an al fresco dining destination for Sussex Sparkling wine and small plates in the restaurant's secluded courtyard. Launching on Tuesday 30 May, the Rathfinny Garden Menu features a selection of Native's signature small plates, expertly paired with Rathfinny sparkling wines.

Rathfinny recently achieved B Corp status, becoming the first grower-producer of sparkling wine in the world to do so, and Native is perfectly aligned in its ethos, putting sustainability at the forefront, and championing British produce and craftsmanship in everything they do.

The courtyard of Native at Browns is a secret garden in the heart of Mayfair, with an abundance of foliage, trees and flowers that make it a perfect escape from the hustle and bustle of the city.

The Rathfinny Garden Menu showcases locally produced and foraged British ingredients in dishes including *Potato Waffle with Chicken Liver Parfait & Sussex Apple* paired with Rathfinny's house sparkling wine, *2018 Classic Cuvée*. A summer favourite, the *2018 Rosé* is matched with *Vadouvan Carrot Hotdog, Hay Ash Honey & Curry Mayo*. Produced solely from Chardonnay grapes, the elegant *2018 Blanc de Blancs* is a divine pair for salty sea flavours and will be matched with *Cuttlefish Calamari, Confit Garlic & Alexander Chilli Oil*. With a wonderful blend of predominantly Pinot Noir with hints of Pinot Meunier, the *2018 Blanc de Noirs* will evoke umami flavours within a *Regenerative Steak Tartare, Smoked Egg Yolk, Wasabi Flower*. Further nibbles include *Native's WildFarmed Focaccia with Confit Garlic Oil*; *La Latteria Burrata with Miso Bagna Cauda* and *Nutbourne Tomatoes, Sussex Ricotta Salata with Salsa Verde*.



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For the summer, all Rathfinny wines will be available by the glass and by the bottle in the Courtyard at Native at Browns. Guests can also opt for magnums of the *2017 Classic Cuvée* and *2017 Rosé Brut* – perfect for summer festivities with larger groups.

ENDS

Notes to editors:

- Images [HERE](#)
- **Opening times:** Tuesday – Saturday, 10:30am – 11pm
- **Bookings:** <https://www.nativerestaurant.co.uk/bookings>
- **Address:** Native at Browns, 39 Brook Street, London W1K 4JE

About Rathfinny Wine Estate

The Rathfinny Wine Estate in East Sussex, founded in 2010 by husband-and-wife Mark and Sarah Driver, is dedicated to producing some of the world's finest sparkling wine. Once a working arable farm, the first vines were planted in 2012 and today the Rathfinny vineyard comprises over 230 acres of predominantly Pinot Noir, Chardonnay, and Pinot Meunier. Located in the South Downs National Park. An area of outstanding natural beauty in Southern England. It occupies the main part of Cradle Valley.

In addition to producing wine, the Rathfinny Wine Estate offers vineyard tours and tastings, the Tasting Room restaurant headed by chef Chris Bailey as well as accommodation for visitors at the Flint Barns.

Rathfinny set out to build a business that is both environmentally friendly and sustainable. They adopted sustainable technologies such as photovoltaic cells, which power the winery, and wastewater recycling. The Estate is self-sufficient on water, nearly self-sufficient on energy and all the buildings are built with materials sourced from the local area. Further to this, Rathfinny has become a major employer in the area, providing skilled employment to over 90 people and seasonal work for a further 200 required during harvest. In April 2023, Rathfinny achieved B Corp status, becoming the first grower-producer of sparkling wine in the world to do so.

About Native

Founders Ivan Tisdall-Downes and Imogen Davis first met at university in Brighton. They shared a dream to, in the former's words, "Give a Native experience of feeding from the land," through a restaurant. Starting with markets and pop-ups, the pair soon found themselves with a tiny, but acclaimed, tasting menu restaurant in Neal's Yard, Covent Garden. In 2018 they moved to Borough, after having their application for a permanent lease denied and turning to Kickstarter to fund something bigger and better. Once Covid struck in 2020 much like the ethos of changing with nature the team was reborn once more on Osea Island where they were able to put into place their dream of helping work towards creating a closed-loop restaurant system.

In 2021 Native moved back to the city to their new permanent home at Browns Fashion in Mayfair within a Grade II* listed building. Native champions British wild produce with a foraged focused menu. Ivan, Imogen and the team are dedicated to maintaining and working towards a zero waste kitchen and work hard to cook only using sustainable meat and seafood with the daily changing menu dependent on seasonal availability.

For press enquiries, please contact Sauce Communications

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