



RATHFINNY

HARVEST 2023

DINNER

Gordal olives £4.50

Whipped South Downs butter, sourdough £4.50

Pickled anchovies £4.50

Marcona almonds £4.50

Blanc de Noirs salami £4.50

STARTER

Burrata, wood roast squash, pumpkin seeds
Steak tartare, hash brown, nasturtiums, pickled onion
Salt cured sea trout, kohlrabi, Pinot Noir grapes
Fried artichokes, smoked hay and truffle aioli

MAIN

Venison Loin, kalibos cabbage, curried shoulder pilaf
Partridge, roasted onions, watercress, bread sauce
Hake, mussels, kombu, coastal vegetables
Cep risotto, slow cooked egg, dandelion

SIDES - £4.50

Crispy potato terrine, herb emulsion

Greens, smoked butter

Braised heritage carrots with fried rosemary

DESSERT

Pevensey Blue, quince, biscuits
Bitter chocolate torte, acorn ice cream, plum
Baked apple, salted caramel cream, cinnamon beignets
Tonka bean panna cotta, Agen prune

TWO COURSES - £35.00

THREE COURSES - £39.50