



RATHFINNY

HARVEST 2023 LUNCH

Food made for sharing or just keeping to yourself

SNACK

Gordal olives	4.5
Sourdough, whipped South Downs butter	4
Pickled anchovies	4.5
Marcona almonds	4.5

SMALL

Rathfinny Blanc de Noir salami, pickled pear	10.5
Taramasalata, smoked kombu, crisps	8.5
Winter Caesar – bitter leaf, Oritz anchovy, parmesan, sourdough	10
Steak tartare, hash brown, nasturtium	14
Cep mushroom risotto, green apple dandelion	11
Baked Tunworth washed with Seven Sisters Brandy, toast - <i>to share</i>	24
Boudin noir, celeriac remoulade, soft boiled farm egg, Savora	10.5
Crisp Jerusalem artichokes, smoked hay and truffle aioli	8.5

BIG

Cassolette – duck, Toulouse sausage, pork, Coco beans	19
Grilled Plaice, salsify, samphire, kelp butter sauce	19.5
Potato gnocchi, cavolo nero, pumpkin, ricotta, hazelnuts	18.5

SIDES

Crispy potato terrine, herb emulsion	4.5
Greens, smoked butter	4.5
Braised heritage carrots with fried rosemary	4.5

DESSERT

Pevensey Blue, quince, biscuits	9
Tonka bean panna cotta, Agen prune	8
Canelé Bordelaise, Chantilly cream, cherry	8