



# RATHFINNY

FLINT BARN  
SUNDAY LUNCH  
12PM – 3.30PM

## APERITIF

Rathfinny Estate Rosé, 2019 £14.25

Rathfinny Estate Classic Cuvée, 2019 £12.25

Bloody Mary £12.50

Seven Sisters Negroni £14.50

Seven Sisters Martini £14.50

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Bella di Cerignola olives £5.00

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## STARTER

Grilled seasonal squash, burrata, smoked almonds, pumpkin tahini

Cured loch dart salmon, preserved lemon yoghurt, pickled kohlrabi, watercress

Duck leg, celeriac cannelloni, shiitake mushroom, truffled cheese sauce

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## MAIN

Salt room aged rib of beef, braised shin mustard crumb, parsley & horseradish emulsion (+£5.00 supplement)

Roast Middle White loin of pork, braised cheek, apple & walnut ketchup

Grilled South Downs plaice fillet, vadouvan leeks, Cradle Valley velouté, dill oil

Wellington of butternut squash, goat's cheese, portabella mushroom sauce (v)

## ALL SERVED WITH

Roast potatoes with thyme and garlic

Yorkshire puddings

Heritage glazed carrots

Buttered winter greens

Classic gravy

## EXTRAS (£5.50 supplement)

Cumberland pig in blanket ballotine honey & mustard glaze

Cauliflower cheese with Sussex Charmer sauce

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## DESSERT

Sticky banana & date pudding, seven sisters brandy sauce, roasted banana & hazelnut praline ice cream

Cinnamon panna cotta, blackberries, Bramley apple, brown sugar oat crumble

Brighton Blue cheese, poached courtyard pears, honeycomb, toasted fruit bread

TWO COURSES - £39.50

THREE COURSES - £42.50

*Please inform us if you have food allergies or intolerances.  
A discretionary 12.5% service charge will be added to your final bill.*