



RATHFINNY

TASTING ROOM SAMPLE DINNER MENU

Hassle back Jersey Royals with caviar
Rathfinny Estate Classic Cuveé 2016, East Sussex, England

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Sourdough, local radishes, whipped salted Sussex Butter

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Ox heart tomato stuffed with fresh cheese, English tomato essence
Rathfinny Estate Cradle Valley Rosé 2019, East Sussex, England

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Namayasai cucumber and hand dived scallop carpaccio, green tea granita, Asian basil

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Woodfired quail offal kebab, pine needle salt
Rathfinny Estate Pinot Noir 2018, East Sussex, England

OR

Turbot roasted on the bone, monk's beard, young vegetables, brown butter and mussel sauce
Rathfinny Estate Cradle Valley Pinot Gris Pinot Blanc 2018, East Sussex, England

OR

Risotto primavera, spring vegetables, truffle, aged pecorino, bee pollen
Rathfinny Estate Cradle Valley Pinot Gris Pinot Blanc 2018, East Sussex, England

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Tumaco Extra Dark Single Origin Chocolate cremeaux, cocoa crisp, olive oil sorbet

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Woodruff custard tartlet, frozen raspberry cells
Rathfinny Estate Rosé Brut 2017, East Sussex, England

TASTING MENU £65
VEGETARIAN MENU £55
WINE FLIGHT £30

RATHFINNY TASTING ROOM

Please inform us if you have a food allergy or intolerance.
A discretionary 12.5% service charge will be added to your final bill.