

# RATHFINNY



## FLINT BARN'S DINNER MENU

6.30-8.30

### *Flint Owl Bread & Sussex Butter*

Gin cured trout, creme fraiche, pickled cucumber, rye bread  
Smoked ham hock, prosciutto, chicken and leek terrine with salted apricot  
Roasted Crown Prince pumpkin soup, girolle, goats curd & pumpkin seed crostini  
Heritage beetroots, smoked burrata, almond

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Fosse Meadow chicken kiev stuffed with garlic parsley butter, our Caesar salad  
Slow baked cod, cheek scampi, crushed pea, warm tartare sauce, ratte potato  
Pressed lamb shoulder, imam bayildi, raita, cous cous, date, kataifi pastry  
Lasagna of English peas, leeks, truffle and ricotta sauce

*French Fries £3.50*

*Garden Salad £3.50*

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Madeleines with butterscotch  
Custard tart, poached blackberry  
Golden chocolate mousse with poached apple, apple sorbet, crumble  
Pevensey Blue cheese with muscat grapes

TWO COURSES - £30

THREE COURSES - £35

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