



RATHFINNY

TASTING ROOM LUNCH MENU

Gordal Olives £3.50

Grape & rosemary focaccia, sourdough, local salted butter

Smoked sea trout over old vines, smashed local cucumber, wasabi cream and nori

Charred mackerel, green strawberry, elderflower, watercress, skyr

Mille feuille of ceps, nettles, pecorino, confit egg yolk (v)

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Creedy Carver duck, cherry, choy sum, liquorice, duck fat hassle back potatoes

Line caught cod, confit fennel, tomato & smoked eel dressing, lemon basil

Globe artichoke stuffed with truffled Tunworth, young summer vegetables vinaigrette (v)

Ratte potatoes with hollandaise £3.50

Young leaves, herbs & flowers from Lewes, lemon vinaigrette £3.50

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Amalfi lemon & ricotta tart with pine nuts and cream

Cherry blossom panna cotta, roasted chocolate sorbet, English berries

Neal's Yard English cheeses, rhubarb chutney, biscuits (£5.50 supplement)

TWO COURSES - £32
THREE COURSES - £37

Please inform us if you have a food allergy or intolerance.

A discretionary 12.5% service charge will be added to your final bill.