



# RATHFINNY

FLINT BARNS  
DINNER MENU  
6.30-8.30

*Gordal green olives £3.50*

*Flint Owl Bread & Glastonbury Butter*

Chicken ballotine, caesar dressing, croutons, crispy skin, anchovy and baby gem  
Hot smoked sea trout, potato salad, radishes and dill oil  
Wild garlic bread, Sussex asparagus and pecorino (v)

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Pan roasted lamb, peas a la francaise, crispy potato, pea and wild garlic puree  
Pork chop, black pudding crumble, sand carrot, apple, charred leeks and mustard sauce  
Brown crab risotto with broad beans, red chilli and puffed rice  
Tomato and smoked burrata tart, black olive crumble, nasturtium leaves (v)

SIDES £3.50 EACH

*BBQ hispi cabbage, hot sauce and fried onion*  
*Skinny fries with black garlic mayonnaise*  
*Sussex leaves with buttermilk and croutons*

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Chocolate mousse cake, toffee popcorn, banana ice cream  
Honey madeleines with Yorkshire rhubarb and custard  
English goats cheese warmed with honey, walnut crumble, fruit cracker

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.*