



RATHFINNY

WINE ESTATE

HARVEST 2022 DINNER

Food made for sharing or just keeping to yourself

SNACK

Gordal olives, lemon, guindillas (VG)	4
Whipped onion and charcoal butter, sourdough (V)	4
Porthilly rock oysters	2.5 each
Cantabrian anchovies and olive oil	6

SMALL

Curing Rebels coppa, dill pickle	9.5
Coal roast Namayasai beets, quince, sorrel (VG)	8
Braised turnip tops, burrata, roasted whole lemon dressing (V)	9
Vietnamese pork ribs, lettuce, herbs, lime	9.5
Spider crab and saffron arancini	9

BIG

Braised venison haunch, green peppercorn, roasted grapes, polenta	16
Lamb cooked over coals, wilted chard and preserved lemon	16
Cep mushroom tart fine, Golden Cross, mustard leaf (V)	15
Day boat fish, samphire, caper and shrimp butter	16

SIDES

Roasted new potatoes, black garlic aioli, puffed potato (VG)	4
Kale, sesame furikake, crème freiche (V)	4
Roast parsnips with pickled walnut brown sauce (VG)	4

DESSERT

Tunworth, quince, pan d'epice	9
Tonka bean panacotta, roasted plums, toasted almond	8
Deep fried apple pie, brandy cream	8

ONE SMALL, ONE BIG, ONE SIDE & ONE DESSERT FOR £35

Or priced individually