



RATHFINNY

WINE ESTATE

HARVEST 2022

LUNCH

Food made for sharing or just keeping to yourself

Gordal olives, lemon, guindillas (V)	4
Whipped onion and charcoal butter, sourdough (V)	4
Porthilly rock Oysters	2.5 <i>each</i>
Cantabrian anchovies and oil	6
Curing Rebels coppa, dill pickles	9.5
Pannisse and harissa yoghurt (V)	8
Jerusalem artichokes, winter truffle, cavolo nero and pickled pear (V)	8.5
Smoked cod's roe, togarashi pork crackling	8
Coal roast Namayasai beets, quince, sorrel (V)	8
Braised turnip tops, burrata, roasted whole lemon dressing (V)	9
Arancini of spider crab and saffron	9
Baked potato gnocchi, crown prince squash, Beauvale blue (V)	15
Smoked pork belly with split peas	16
Fritto misto of the days catch with parsley rouille	18
BBQ new potatoes, black garlic aioli, puffed potato (V)	4
Kale, sesame furikake, crème fraiche (V)	4
Tonka bean pannacotta, roasted plums, toasted almond	8
Neals Yard cheese	15.5
Warm chocolate mousse, baked apple, honeycomb (V)	8