



RATHFINNY

DINNER MENU

Pecorino sable, cods roe, caviar & marigold
Rathfinny Estate Classic Cuvee 2016 , East Sussex, England

Tartlet of Scottish girolles, Sussex sweetcorn, summer truffle

Tuna tartare, watermelon, pickled jalapeño, coriander

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Sourdough, whipped miso butter

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Tortellini of manchego, tomato consommé, summer peas, Iberico oil
Rathfinny Estate Cradle Valley Rose 2020, East Sussex, England

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Salt aged duck, Lapsang Souchang & honey gel, leek, elderberry
Chassagne-Montrachet, Domaine Jean-Noël Gagnard 2018, Burgundy, France

OR

Plaice, heritage courgette, sea vegetables, white crab, bisque
Rathfinny Estate Cradle Valley 2020, East Sussex, England

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Tunworth, apple puree, beetroot, fig (£6.50 supplement)

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Meadowsweet & crème fraiche sorbet, wild blackberries

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Pain perdu, plum, greengage, damson
Heidi Schrock Beerenauslese 2020, Burgenland, Austria

TASTING MENU £70

WINE FLIGHT £40

RATHFINNY TASTING ROOM

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