



RATHFINNY

TASTING ROOM LUNCH MENU

Gordal green olives £3.50

Grape and rosemary focaccia, Flint Owl Bread & Glastonbury Butter

Highland Beef tartare, yolk, bone marrow toast
Grilled Red Mullet, gazpacho Andaluz, parsley aioli
Summer melon, buratta, roasted almond, basil sorbet (v)

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Salt aged duck, leeks, honey & lapsang souchang gel, celeriac
Wild Halibut, torta de camarones, coco de paimpol, spinach, roasted bone velouté
Nasu aubergine, massaman curry, lime leaf oil, corn, cashews, basil (v)

SIDES £4.50 EACH

Roasted Ratte potatoes, crème fraiche & summer truffle
Sussex cucumber salad with dill
Namayasai leaves, lemon oil

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Brioche pain perdu, local greengagae, plum & damson
Peach choux craquelin, ricotta ice cream, pistachio pralin cream
Neal's Yard English cheeses, beetroot, fig, almond, bramley apple, sourdough biscuits (£5.50 supplement)

TWO COURSES - £34.50
THREE COURSES - £39.50

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.