



RATHFINNY

FLINT BARN
DINNER MENU
6.30-8.30

Gordal green olives £3.50

Flint Owl Bread & Glastonbury Butter

Chicken liver parfait, toasted gingerbread and clementine jam
Sea trout and prawn croquette, iceberg and warm Marie rose sauce
Jerusalem artichoke hash brown with truffled mayonnaise, king oyster mushroom and chicory

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Venison haunch, braised shoulder and celeriac lasagne, cavolo nero, roasted chestnuts
Honey roasted Pork loin, bubble and squeak cake, fried duck egg and brown sauce
Hake, salsify and fennel en papillote, Cornish mussel and Cradle Valley sauce
Layered potato and Comte pithivier, roasted cauliflower and toasted hazelnuts

SIDES £3.50 EACH

Sprouts with confit garlic and chili
Maple glazed parsnips

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Baked chocolate frangipane, salted caramel ice cream and poached pear
Fried mince pie with pain d'epice crumble and milk ice cream
Malt loaf, Baron Bigod, damson jam

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.