



RATHFINNY

FLINT BARNES
DINNER MENU
6.30-8.30

Gordal green olives £3.50

Smoked anchovies £6

Burrata £6

Flint Owl Bread & Glastonbury Butter

Glazed bacon, roasted King oyster mushroom, egg yolk, toasted brioche
Battered cod goujon, baby gem and nori tartare sauce
Baked potato risotto, BBQ leeks and raclette cheese

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Venison haunch, braised shoulder and celeriac lasagne, cavolo nero, roasted chestnut
Pork loin roasted in miso butter, crown prince squash, pork and apple sauce
Hake, salsify and fennel en pappilotte with Cradle Valley mussel sauce
Roasted cauliflower, rosemary crust, cauliflower puree and pickled sultanas

SIDES £3.50 EACH

Ratte potatoes with Garlic aioli

Crispy artichokes with smoked salt

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Baked apple terrine, cinnamon ice cream, oat crumble
Chocolate mousse cake, milk ice cream
Malt loaf, Tunworth, 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.

Please note that this is a sample menu. The pricing and menu content is subject to change.