



# RATHFINNY

## TASTING ROOM

*Gordal Olives*

*Sobrasada Croquettes*

*Smoked Anchovies and Olive Oil*

—

Smoked haddock, green leek velouté, sevruga caviar, dashi, Kent potato  
Wood roast cabbage, braised pigs' cheek, fermented Sussex roots, Alsace bacon, linseed  
Laines Farm squash, cheddar cheese, onion beer broth, nameko mushroom, pine cones, mustard leaf

—

Lamb cooked over coal, KFC sweetbreads, kabu, pickled onion, mustard seeds  
Roasted Cornish hake loin, cockles, roasted roots, apple, algae  
Salt baked daikon, sourdough crumb, crosnes, bitter leaf, leek, almond

—

## SIDES £4.50 EACH

*Kalettes with crackling*

*Hasselback potatoes*

—

Forced rhubarb, panna cotta, marigold, white chocolate crumble, rhubarb juice, baked canalais  
Caramlised vanilla rice pudding soufflé with Agen prune and brandy ice cream  
Neals Yard Cheeses, digestives, pickled walnut and medlar

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.