



# RATHFINNY

## DINE IN THE VINES BARBECUE FEAST

*From pasture to plate, our approach to sourcing the best ingredients is all about provenance and connection to the source. Chris and his team have shaped our philosophy that Modern British cuisine can be sustainable, ethical and delicious with a hands-on appreciation for working with seasonal ingredients from the land, sea and garden of the British Isles.*

Welcome cocktail

Courgette flowers stuffed with buffalo ricotta, smoked Nutbourne tomato, basil

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Sirloin of Sussex beef cooked over coals, grilled gem stuffed with braised cheek ragu, hen of the woods, wild garlic emulsion

*or*

Cauliflower steak cooked over coals, almond cream, white raisins, capers, wild garlic

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White peach and lemon thyme tartlet, peach tea, kernel ice cream

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Raspberry Jammy Dodgers

*A vegetarian option is available at this event.  
but unfortunately we cannot accommodate any other dietary requirements or allergies.*