



# RATHFINNY

## DINE IN THE VINES LOBSTER FEAST

*From coast 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

Curing Rebels Rathfinny salami – pecorino sable with smoked cod's roe – Gordal olives  
*Cradle Valley Rosé, 2022, Sussex, England*

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Rathfinny focaccia, sourdough, whipped herb butter

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Ceviche of hand dived scallop, Namayasai cucumber, pickled green strawberry, smoked ponzu  
*Rathfinny Classic Cuvée, 2018, Sussex, England*

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BBQ Cornish lobster, Rathfinny bisque, Morghew Farm heritage potatoes, wild flower summer salad  
*Rathfinny Blanc de Blancs, 2018, Sussex, England*

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Lemon verbena tart, toasted meringue, local berries, pine nut  
*Rathfinny Rosé Brut, 2018, Sussex, England*

*Unfortunately, no dietary requirements or specific allergies can be accommodated at this event.*