



# RATHFINNY

FLINT BARN  
DINNER MENU  
6.30 - 8.30

*Gordal green olives £3.50*  
*Crispy soy cashew nuts £3*  
*Venison croquettes with brown sauce £4*  
*Burrata £6*

*Flint Owl bread & whipped South Downs butter*

Beef tartare, Jerusalem artichokes, treacle soda bread  
Cornish mussels cooked in vadouvan curry, onion bhaji rings and charred lime  
Burrata, blood orange, radicchio and fennel salad

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Lamb shoulder pie, wild garlic pomme puree, Sussex greens  
Braised pigs' cheeks, nduja cassoulet, charred onions and salsa verde  
Steamed cod, squid ink risotto, purple sprouting broccoli  
Salt baked sand carrots, carrot polenta, Sussex ricotta croquette and smoked almonds

SIDES £3.50 EACH

BBQ hispi cabbage in confit garlic mayonnaise  
Crispy potatoes with pecorino and thyme

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Crème caramel, tres leche sponge  
Rhubarb and custard baba  
Neal's Yard cheese, malt loaf, orange chutney

TWO COURSES - £30  
THREE COURSES - £35

*Please inform us if you have food allergies or intolerances.*  
*A discretionary 12.5% service charge will be added to your final bill.*