



THE HUT AT RATHFINNY SUNDOWNER MENU

Our low-intervention, Traditional Method, vintage Sussex Sparkling wines are a true expression of our terroir. Produced from hand-harvested grapes that are whole-bunch pressed and patiently matured on lees and in bottle to develop rich, autolytic notes, with a low dosage that emphasises the purity of our fruit.

DRINKS MENU

SUSSEX SPARKLING	125 ML GLASS	BOTTLE
Rathfinny Classic Cuvée 2019	£12.25	£58.00
Rathfinny Estate Rosé Brut 2019	£14.50	£69.00
Rathfinny Estate Blanc de Noirs 2019	£16.00	£75.00
Rathfinny Estate Blanc de Blancs 2018	£18.00	£90.00

STILL SUSSEX WINE	175 ML GLASS	BOTTLE
Rathfinny Cradle Valley Pinot Gris 2022 ⑦	£10.00	£34.00
Rathfinny Cradle Valley Rosé 2023 ⑦	£10.00	£34.00
Rathfinny Cradle Valley Red 2022 ⑦	£11.00	£36.00

BEER

Long Man Brewery Long Blonde, 500ml. 4.1% ABV	£7.50
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SOFT DRINKS

Luscombe Soft Drinks, Devon, England Elderflower Bubbly, Sicilian Lemonade,	£5.20
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SAMPLE FOOD MENU

Included with your ticket

Why not try pairing the following dishes with Rathfinny
Sussex Sparkling wines?

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Sourdough, whipped South Downs butter

Gordal olives, guindilla pickles

Sussex Curing Rebels charcuterie

Pairing suggestion: Rathfinny Blanc de Noirs 2020

English cheese and preserves

Pairing suggestion: Rathfinny Blanc de Noirs 2020

Potted Brighton smoked salmon

Pairing suggestion: Rathfinny Blanc de Blancs 2019

Roasted Valencian almonds

Saffron arancini, nduja aioli

Bread and sourdough biscuits

Pairing suggestion: Rathfinny Classic Cuvée 2019

Sussex strawberries and clotted cream

Pairing suggestion: Rathfinny Rosé 2019

£42.50pp

Please inform us if you have food allergies or intolerances. Unfortunately, we cannot cater for any specific dietary requirements at this event. A discretionary 12.5% service charge will be added to your final bill.