






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	£10.00	£55.00
Rathfinny Estate Rosé Brut 2019	£12.00	£65.00
Rathfinny Estate Blanc de Noirs 2019		£75.00
Rathfinny Estate Blanc de Blancs 2018		£75.00

STILL WINE	125 ML GLASS	175 ML GLASS	BOTTLE
Rathfinny Cradle Valley 2022 	£6.50	£8.50	£31.00
Rathfinny Cradle Valley Rosé 2022 	£7.00	£9.00	£33.00
Rathfinny Cradle Valley Red 2022 	£8.00	£10.00	£36.00

RATHFINNY SEVEN SISTERS SPIRITS AND COCKTAILS

Seven Sisters Gin & Tonic	£9.50
Severn Sisters Negroni	£14.50

BEER & CIDER

Long Man Brewery Helles Lager, 330ml. 4.6% ABV	£4.50
Long Man Brewery Long Blonde, 500ml. 4.1% ABV	£5.75
Ascension Sussex Cider 330ml. 4.8% ABV	£6.00

SOFT DRINKS

South Downs Still or Sparkling Water	£1.90
Luscombe Soft Drinks, Devon, England <i>Elderflower Bubbly, Sicilian Lemonade, Cool Ginger Beer.</i>	£4.00

SAMPLE FOOD MENU

Included with your ticket

Why not try pairing the following dishes with Rathfinny Sussex Sparkling wines? Please see our suggested pairings below.

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Rathfinny grape and rosemary focaccia

Gordal olives, guindilla pickles

Curing Rebels charcuterie

We suggest pairing with Rathfinny Blanc de Noirs 2019

English cheese and preserves

We suggest pairing with Rathfinny Blanc de Noirs 2019

Potted Brighton smoked salmon

We suggest pairing with Rathfinny Blanc de Blancs 2019

Roasted Valencian almonds

Wild mushroom croquettes

We suggest pairing with Rathfinny Classic Cuvée 2019

Sussex strawberries and clotted cream

We suggest pairing with Rathfinny Rosé 2019

£ 3 5 p p

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.