



RATHFINNY

DINE IN THE VINES CELEBRATION OF SUSSEX FARMERS FEAST

From farm 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

Summer peas and borage gougères

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Iced almond gazpacho, broad beans, Namayasai cucumber, nasturtiums, griddle bread

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Sussex Farm young vegetables, seeds and flower salad, cured yolk, elderflower dashi

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Pevensey Blue, young nettles and new potato risotto

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South Brockswell asparagus tartlet, stuffed courgette flower, garlic scrapes, nori hollandaise espuma

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Local raspberries, cultured cream, marigold sorbet, Sarawak pepper madeleines

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Canelé brushed with Seven Sisters Brandy, cherries

This menu is completely vegetarian friendly. Please note, we strive to use the best ingredients available on the day so some aspects of the menu may be subject to change. Unfortunately, we cannot accommodate any other specific dietary requirements or allergies at this event.