



RATHFINNY

FLINT BARN DINNER MENU 6.30 – 8.30

Gordal green olives £3.50
Crispy soy cashew nuts £3.50
Curing Rebels Salami £4

Flint Owl Bread & Whipped South Downs Butter

Straciatella, Preserved Lemon, Gordal Olive, Focaccia
Galia Melon, Curing Rebels Coppa, Thai Basil, Almonds
Mackerel Boquerones, Wild Fennel, Granny Smith

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Roasted Fosse Meadow Chicken, Stuffed Baby Gem, Warm Caesar Dressing
Beef Tartare, Sussex Leaves, Beef Fat Chips – Summer Truffle Supplement £10
Confit Loch Duart Salmon, Courgetti, Tokyo Turnip, Wasabi Beurre Blanc
Tart of Nutbourne Tomatoes, Broad Bean, Basil, Globe Artichoke

SIDES £4 EACH

Nutbourne tomatoes with ricotta
Baby potatoes with crème fraîche & pecorino

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Ring Doughnut, Strawberry, Meadowsweet Ice Cream
Lemon Polenta Cake, Gooseberry Fool
Neals Yard Cheese, Malt Loaf, Shallot & Stout Chutney

TWO COURSES - £35.00
THREE COURSES - £39.50

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