



RATHFINNY

FLINT BARN
DINNER MENU
6.30 – 8.30

Black treacle & porter ham croquette £4
Gordal olives £4
Rosemary roasted cashews £3.50

Sourdough & whipped South Downs butter

Rathfinny cured salmon, pickled fig, lemon ricotta

Burrata, Maple glazed pumpkin, salsa verde, pumpkin seed granola

Winter minestrone, ham hock, cocoa beans, cavolo nero, pesto

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Braised beef short rib suet pudding, bone marrow mash, carrots, onion

Monkfish tail, Kerala spiced squash sauce, almond, raisins

Cauliflower steak, creamed Savoy cabbage, mushroom Sauce

Pot roast pheasant, prunes, bacon, butter beans

SIDES £3.50 EACH

Brussel sprouts tops

Bone marrow mash

Bitter leaves, buttermilk dressing

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Spiced Medjool date sticky toffee pudding, butterscotch sauce

Stem ginger parfait, cinnamon roasted quince, biscotti

Stichelton, pickled walnut, fruit bread

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.*