



RATHFINNY

TASTING ROOM LUNCH MENU

Gordal green olives £3.50

Brighton salami £4.50

Oritz anchovies £4.50

Grape and rosemary focaccia, sourdough & Glastonbury butter

Hand dived scallop, lardo, parsley espuma, leeks and smoked paprika
Wild mushroom parfait, pear, pinecone, buckler sorrel and truffle palmier
Seared beef tongue, cauliflower, almond, Buddha's hand, bittercress

Sussex Venison saddle, boudin noir purée, truffled stuffed artichoke, cavolo nero
Wild turbot, deep sea mussels, fennel, buckthorn oil, salty fingers, potato
Agnolotti of Northam dairy ricotta, Swiss chard, Roscoff onion, pickled wild garlic buds

SIDES - £4.50

Sprout tops, smoked butter

Roasted onion squash

Sussex potatoes

Fig leaf panna cotta, roasted fig, caramelised white chocolate
Apple tarte Tatin, brandy cream, pine (cooked to order for two)
Quince ice cream, parsnip crisp, buckwheat crumble
Neal's Yard cheeseboard, damson, walnut, biscuits (£5.50 supplement)

TWO COURSES - £39.50
THREE COURSES - £45.00

*Please inform us if you have a food allergy or intolerance.
A discretionary 12.5% service charge will be added to your final bill.*