



RATHFINNY

TASTING ROOM DINNER MENU

Smoked cod's roe, Pinot Gris, trout caviar, brown butter waffles
Rathfinny Estate, Blanc de Noirs 2018, Sussex, England

Comté rye tart

BBQ pork, tiger lemon, ice lettuce, radish

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Bread, whipped chicken and toasted yeast butter

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Hand dived scallop, lardo, parsley, leeks and smoked paprika
Cradle Valley, Pinot Noir Précoce, 2022, Sussex, England

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Salt aged duck, crown prince, radicchio, pain d'épices, morel, truffle jus
Giant Steps, "Fatal Shore" Pinot noir, 2022, Tasmania, Australia

Or

Turbot, Tokyo turnip, miso, sea buckthorn
Greywacke, "Wild" Sauvignon, 2021 Marlborough, New Zealand

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Baron Bigod mille-feuille with kumquat jam, hazelnut
£6.50 supplement

Suggested pairing, Domaine Corinne Pechaud, "Les Fourneux", 2022 Chablis, France £16.50 supplement

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Frozen meadowsweet canelé, blackberry, black bee summer honey, bee pollen

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Apple 'tarte Tatin', puff pastry espuma, cider caramel, pine shoot
Maximin Grünhaus, 'Abtsberg' Grosse Lage, Riesling Spätlese 2020, Mosel, Germany

Sussex Chocolate

TASTING MENU - £80
WINE FLIGHT - £50

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