



# RATHFINNY

FLINT BARN  
DINNER MENU  
6 PM – 8 PM

## STARTER

Heritage beetroot tatin, fig, cashew cream, honey, thyme  
Beef tartar, caper berries, beef fat toasted brioche, onion ring  
Brandade, apple, radish, egg yolk, chive dressing, crispy skins

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## MAIN

Braised hogget hot pot, crisp Nicola potato, crushed winter roots  
St Austell mussels, doya, Rathfinny Rosé, sea purslane, frites  
Hand rolled cavatelli, BBQ celeriac, Sussex ricotta, walnuts, rosemary  
Roast Fosse Meadow chicken, salsify, wild mushroom, hispi cabbage

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## DESSERT

White chocolate panna cotta, poached rhubarb, cinnamon beignets  
Blood orange and ginger steamed pudding, brandy custard  
Eccles cakes and Lancashire cheese

TWO COURSES – £35

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.