



RATHFINNY

TASTING ROOM LUNCH MENU

FEBRUARY 2024

Nocellara olives £3.50
Sobrasada croquettes £4.50
Pickled anchovies £4.50
Truffled artichoke crisps £3.50

Grape and rosemary focaccia, sourdough & South Downs butter



Wild rabbit lasagne, High Weald ricotta, chanterelle, truffle
Grilled octopus, African curried squash, puffed rice, shiso, flatbread
Stracciatella, puntarelle, pomegranate, lemon, almond, early harvest olive oil



Wiltshire pork loin, parsley root, alexander, pickled walnut and mustard seed cider sauce
Cornish day boat fish, brown crab, kohlrabi, samphire, fennel pollen
Wood roast celeriac, smoked kale, truffle, hazelnut, toasted yeast, celeriac dashi

SIDES - £4.50

Creamed cavolo nero, pecorino
Winter leaf and kumquat salad
BBQ potatoes from Morghew Farm, salsa mojo



Quince and gingerbread tartlet, High Weald yoghurt mousse, rosehip
Mille-feuille of dark chocolate ganache, pumpkin and pistachio
Baron Bigod, fruitcake, Sussex rhubarb chutney

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.