



# RATHFINNY

## TASTING ROOM DINNER MENU

Trout caviar, fresh grape juice, oyster emulsion, waffles  
*Rathfinny, Blanc de Noirs 2019, Sussex, England*

Tartlet of beef fat glazed beetroot, puffed rice, marigold sorbet

Spring lamb yakitori, yolk, magnolia blossom, peas and cucumber

-

Sourdough, whipped South Downs butter

-

Cured Cornish sardine, wild asparagus, grilled leek, spring shoots, elderflower  
*Rathfinny, Blanc de Blanc 2018, Sussex, England*

-

Quail stuffed with truffled mousse, wild garlic, cep purée, Madeira jus  
*Coudoulet de Beaucastel, Cotes du Rhone 2022, Rhone Valley, France*

Or

Wild brill, shrimp roll, white asparagus, buttermilk, charcoal, dill  
*Giant Steps, Chardonnay 2022, Yarra Valley, Australia*

-

Aged Gouda, almond financier, rhubarb chutney

£6.50 supplement

*Suggested wine pairing, Domaine Corrine Perchaud, Chablis 1er "Les Fourneaux" 2021 £16.00*

-

Buttermilk sorbet, butterfly sorrel, buckwheat, grape

-

Brown sugar and miso tart, mandarin

*Sandeman 20 year Tawny, Portugal*

-

Sussex chocolates

TASTING MENU - £90

WINE FLIGHT - £60

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