



RATHFINNY

TASTING ROOM DINNER MENU

VEGETARIAN

Waffles, truffle, spring herbs
Rathfinny Blancs de Noirs 2019, Sussex, England

Tartlet of beetroot, puffed rice, marigold sorbet

White asparagus, linseed, buttermilk, chervil

-

Sourdough, whipped South Downs butter

-

Sauté gnocchi, wild asparagus, new season peas, grilled leek
Rathfinny Blanc de Blancs 2018, Sussex, England

-

Kohlrabi ravioli, whipped feta, apple
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 salad
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.*