



# 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

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Sourdough, whipped South Downs butter

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

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Kohlrabi ravioli, whipped feta, apple  
*Giant Steps, Chardonnay 2022, Yarra Valley, Australia*

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Aged Gouda, almond financier, rhubarb chutney  
£6.50 supplement

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

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Buttermilk sorbet, butterfly sorrel, buckwheat, grape

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Brown sugar and miso tart, mandarin salad  
*Sandeman 20 year Tawny, Portugal*

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Sussex chocolates

### TASTING MENU - £90

### WINE FLIGHT – PRICE AVAILABLE ON THE NIGHT

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