

RATHFINNY ESTATE FLINT BARNS SUMMER SUNDAY LUNCHES X BIG GREEN EGG

Gordal olives £5.00
Pickled anchovies £4.50
Brighton salami £5.00
BBQ flat bread, whipped feta, sumac, lemon £6.00
Sourdough & whipped South Downs butter £4.50

STARTER

Smoked Nutbourne tomato, burrata, fennel BBQ Sussex asparagus, egg mayonnaise, prosciutto Potted smoked chalk stream trout, dill mayonnaise Green pea gazpacho, bruschetta of peas and ricotta

Suggestion to pair the potted trout with Rathfinny Classic Cuvée £12.25

MAIN

Wood roast pork porchetta, Roscoff onion, summer herb gravy Slow cooked peppered beef brisket, ramiro peppers, bone marrow gravy Grilled sea bream, Nocellara olives, fennel, orange & roasted red pepper salsa BBQ aubergine, barrel aged feta, pomegranate, harissa

Suggestion to pair the wood roast pork porchetta with Rathfinny Blanc de Blancs £16.00

ALL SERVED WITH

Grilled hispi cabbage, lemon butter Grilled heritage carrots BBQ Moghew Farm potatoes, aioli

DESSERT

BBQ peaches, mascarpone, poppy seeds shortbread Summer fruit crumble, clotted cream Tunworth, pickled walnuts, honey

Suggestion to pair the BBQ peaches with Rathfinny Rosé Brut £14.50

TWO COURSES - £39.50 THREE COURSES - £45.00

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

