



# RATHFINNY

## DINE IN THE VINES BBQ MENU

*To begin...*

*Rathfinny Estate Classic Cuvée 2017, Sussex, England, poured from magnums*

Truffled Parmesan tartlet

Nasturtium and celeriac taco

Venison croquette with Daddies sauce

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Sourdough, whipped South Downs butter

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Hot smoked mackerel, Sussex cucumber, elderflower, nasturtium, buttermilk, charcoal

*Rathfinny Estate, Rosé Brut 2019, Sussex, England, from magnum*

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Wood roast sirloin of salt aged beef, beef cheek, bone marrow and smoked brisket sauce, hispi, smoked pepper emulsion, coriander

*Chateau Marquin, 2020, Saint-Emilion, Bordeaux, France*

Served with:

Hasselback potatoes with rosemary and garlic

Sussex young leaves and Aweside Farm flower salad

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Treacle tart, mascarpone sorbet, grilled white apricot

*Cradle Valley Rosé, 2022, Sussex, England*

**£95 INCLUDING A GLASS OF CLASSIC CUVÉE ON ARRIVAL  
£60 WINE PAIRING**

Menu subject to market conditions | Vegetarian option on request during reservation process

*Please inform us if you have food allergies or intolerances.*

*A discretionary 12.5% service charge will be added to your final bill.*