



# RATHFINNY

## DINE IN THE VINES SEAFOOD MENU

*To begin...*

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

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Brandade croquette, chipotle

Tartlet of cod's roe and grape

Gougère with aged Parmesan

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Sourdough, whipped South Downs butter

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South Coast squid, Nutbourne tomato tartare, smoked rapeseed, frozen avocado, oyster leaf

*Rathfinny Estate Blanc de Noirs 2019, Sussex, England*

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“Fruits de Mer” from the English sea

Includes lobster, Porthilly rock oyster, deep sea mussels, prawns, wood roast salmon

Served with:

Buttered Jersey Royal potatoes, wild herbs

Sussex young leaves and Aweside Farm flower salad

*Rathfinny Estate Blanc de Blancs 2018, Sussex, England*

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Todolí citrus, olive oil, meringue

*Rathfinny Estate Rosé Brut 2019, 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.*