



RATHFINNY

DINE IN THE VINES SEAFOOD MENU:

VEGETARIAN

To begin...

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

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Wild mushroom and black garlic croquette

Tartlet of truffled English peas

Gougère with aged Parmesan

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Sourdough, whipped South Downs butter

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Nutbourne tomato tartare, frozen avocado, barrel aged feta, smoked rapeseed

Rathfinny Estate Blanc de Noirs 2019, Sussex, England

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“Fruits de Jardin”

Selection of the local farm vegetables, whole steamed artichoke, truffled Rathfinny hollandaise

Served with:

Buttered new potatoes, wild herbs

Sussex young leaves and Aweside Farm flower salad

Rathfinny Estate Blanc de Blanc 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.