



RATHFINNY

DINE IN THE VINES BBQ MENU

19TH & 20TH JULY 2025

Sourdough, whipped South Downs butter

Chalk stream trout, crème fraîche, trout caviar, hash brown

Suggestion to pair with the Cradley Valley Rosé 2023, £10

“Fruits de Mer” from the English sea

Includes lobster, Porthilly rock oyster, deep sea mussels, dressed crab, cockles

Suggestion to pair with the Rathfinny Blanc de Blancs 2019, £16

Served with:

Buttered la Ratte potatoes, wild herbs

Sussex young leaves & garden flower salad

Sussex summer berries, white chocolate, meadowsweet

Suggestion to pair with the Rathfinny Rosé Brut 2019, £14.50

£75 PER PERSON

Menu subject to market conditions | Vegetarian option available 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.