



# RATHFINNY

## FLINT BARN DINNER MENU

Artisan salami £4.50  
Nocellara olives £5.00  
Smoked almonds £4.50

*Flint Owl sourdough & whipped South Downs butter £4.50*

### STARTER

Burrata, purple sprouting broccoli, ruby red grapefruit, chilli, virgin pressed oil (v)  
Green eggs & ham, wild garlic, ham hock scotch egg, borlotti bean emulsion  
Grilled mackerel fillet, labneh, pickled Yorkshire rhubarb, fennel, dill

*Suggestion to pair the grilled mackerel with Rathfinny Classic Cuvée 2019, £10.00*

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### MAIN

Cumbrian pork loin, crispy belly croquette, black rice, vadouvan carrot, seasonal radish  
Lamb kofta, merguez sausage, shoulder pastilla, harissa, guindilla pepper, tahini dressing  
Steamed South Coast cod loin, roasted pancetta, peas, salsify, Hampshire watercress  
Pappardelle, spinach, oyster mushroom, cashew, aged parmesan, malt pangrattato (v)

*Suggestion to pair the pork loin with Cradle Valley Pinot Gris 2022, £8.50*

### SIDES £6.00 EACH

Crushed Nicola potatoes, herb dressing  
Roasted beetroot, quince, sage  
Heritage tomato, radish, garlic croutons

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### DESSERT

Rhubarb & Rathfinny, poached rhubarb, Cuvée jelly, vanilla custard, ginger cake  
Blood orange & nutmeg treacle tart, blood orange mascarpone, warm malted cream  
Lincolnshire red, toasted oat bread, pickled walnut, tomato chutney

*Suggestion to pair the Rhubarb & Rathfinny with Rathfinny Rosé Brut 2019, £12.00*

**TWO COURSES - £37.50**

**THREE COURSES - £42.50**

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

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