



# RATHFINNY

## RATHFINNY ESTATE FLINT BARN SEAFOOD KITCHEN

3<sup>R</sup>D AUGUST 2024

*We suggest you enjoy this menu with Rathfinny Estate Blanc de Blancs 2019, 125ml £16.00 | 75cl bottle £77.00*

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Nocellara olives £5.00

Garlic marinated anchovies £4.50

Flint Owl sea salt & rosemary sourdough & whipped South Downs butter £4.50

Crab & chorizo butter, crispy potato skins, Mamoosh pitta £9.50

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Rock Oysters - natural, Rathfinny dressing or crispy garlic & chilli £3.50 each

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BBQ south coast mackerel, Tuscan tomato salad £12

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Lobster & crayfish brioche po'boy, kalamansi mayo £14.50

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BBQ king prawns, roasted chilli & lime butter £14

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Brighton day boat fritto misto, lemon aioli £14

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Smoked aubergine, High Weald halloumi, walnut romanesco £14

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Seaside fries – sea salt, vinegar, seaweed £4.50

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Kids day boat fish goujons & fries £12

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Sussex ice cream £4.50

Sussex strawberries, orange mascarpone, cuvée & elderflower jelly £9.50

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

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