



RATHFINNY

FLINT BARN SUNDAY LUNCH MENU

APERITIF

Bloody Mary £12.50

Seven Sisters Gin, Seven Sisters grape spirit, Bloody Mary mix

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Flint Owl sourdough & whipped South Downs butter £4.50

Artisan salami £4.50

Nocellara olives £5.00

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STARTER

Potted pork, apple, pickled rhubarb, toasted oat bread

Salmon & cod fishcake, lobster & dill velouté, crispy capers

Whipped goat cheese, heritage radish, mint, sumac, lemon, Nocellara olives

Suggestion to pair the Salmon & cod fishcake with Rathfinny Cradle Valley Rosé 2022 £9.00

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MAIN

Yorkshire pork loin, apricot pig in blanket, carrot, port gravy

Cumbrian salt aged beef, braised shin sausage roll, garlic, beef gravy

Battered South coast cod, crushed peas, triple cooked chips, vadouvan curry sauce

Wellington of crapaudine beetroot, goat's cheese, portobello mushroom sauce (v)

Suggestion to pair the wellington of crapaudine beetroot with Rathfinny Cradle Valley Pinot Noir 2023 £10.00

ALL SERVED WITH

Roasted potatoes, braised red cabbage, honey & sesame carrots

Ogleshield cauliflower cheese

Yorkshire pudding

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DESSERT

Vanilla panna cotta, poached rhubarb, mint, strawberry sorbet

Sticky toffee pudding, butterscotch sauce, gingerbread ice cream

Lincolnshire red, charcoal crackers, quince jam

Marc de Champagne salted caramel truffles (additional £5.50)

Suggestion to pair the vanilla panna cotta with Rathfinny Rosé Brut 2019 £12.00

TWO COURSES - £37.50

THREE COURSES - £42.50

Please inform us if you have a food allergy or intolerance.

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