



RATHFINNY

TASTING ROOM LUNCH MENU

To begin, Rathfinny Classic Cuvée 2019, £10

Nocellara olives £3.50

Nduja croquettes £1.50

Pickled anchovies £4.50

Truffled artichoke crisps £3.50

Grape and rosemary focaccia, sourdough & South Downs butter £4.50

Wild rabbit tortellini, King Oyster mushroom, wild garlic, mushroom broth
St Austell mussels, coastal vegetables, kombu potato, onion espuma
Duck egg, toasted brioche, white asparagus, hazelnut, frisée, radish

Suggestion to pair the duck egg with Cradle Valley Rosé 2022, £9.00

Venison loin, nettles, barley risotto, smoked heart, asparagus, black garlic and bergamot sauce
Jumbo Cornish plaice, three cornered leek, grapes, morels, Rathfinny verjus sauce
Potato cannelloni, pea mousse, young peas, broad beans, asparagus, spring shoots, nori

Suggestion to pair the Cornish plaice with Cradle Valley Pinot Gris 2022, £8.50

Sides - £6.00

Jersey Royals, wild garlic, South Downs butter

Spring greens, pangrattato

Sussex Royal Oak Farm carrots, lovage and buckwheat

Brûléed rice pudding tartlet, Pedro Ximenez, date, mandarin sorbet
Bundt cake, banana, ice cream, coconut and coffee caramel
Tunworth, rhubarb chutney, fruit cake

Suggestion to pair the rice pudding tart with Rathfinny Rosé 2019, £12

TWO COURSES - £39.50
THREE COURSES - £46.00

*Please inform us if you have a food allergy or intolerance.
A discretionary 12.5% service charge will be added to your final bill.*