

# RATHFINNY ESTATE FLINT BARNS SUMMER SUNDAY LUNCHES X BIG GREEN EGG

Nocellara olives £5.00 Brighton salami £4.50 Baba ghanoush, flatbread £5.00

Flint owl sea salt & rosemary sourdough & whipped South downs butter £4.50

#### STARTER

Heritage Nutbourne tomato, burrata, fennel

BBQ asparagus, English peas, cured ham, watercress

Potted smoked chalk stream trout, dill mayonnaise, Yorkshire pudding

Suggestion to pair the potted trout with Rathfinny Classic Cuvée £12.25

#### MAIN

Salt aged pork loin finished over coals, hispi cabbage, roasted garlic and herb gravy

Fosse Meadow chicken, Swiss chard, spring onions

Grilled sea bream, nocellara olives, fennel, orange & roasted red pepper salsa

BBQ aubergine, High Weald halloumi, pomegranate dressing

Suggestion to pair the Fosse Meadow chicken with Rathfinny Blanc de Blanc £15.00

### ALL SERVED WITH

Spiced cauliflower, coriander yoghurt

Stock pot carrots, fried onions

BBQ Moghew Farm potatoes, aioli

## DESSERT

BBQ Monroe peaches, mascarpone, poppy seeds, lemon balm, honey Strawberry trifle, Rathfinny cuvée jelly, pistachio cake, vanilla cream Golden Cross goat's cheese, rye bread, pickled walnuts, honeycomb Suggestion to pair the BBQ peaches with Rathfinny Rosé Brut £14.50

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.

