



# RATHFINNY

WINE ESTATE

## TASTING ROOM DINNER MENU

Lobster, crab & chive croquette  
*Rathfinny Blanc de Noirs 2018, East Sussex, England*

Nduja madeleine, Jamón, black garlic aioli

Beef tartare, asparagus, sorrel, brioche, truffled yolk puree

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Sourdough, whipped South Downs butter

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Confit chalk stream trout, parsley velouté, caviar, crème fraîche  
*Cradle Valley Pinot Gris 2022, East Sussex, England*

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Lamb loin, shoulder, fennel, roasted tomato confit  
*Giant Steps, 'Fatal Shore' Pinot Noir 2021, Tasmania, Australia*

or

Turbot, courgette flower stuffed with scallop mousse, courgette & nasturtium puree  
*Rathfinny, Blanc de Blanc 2019, Sussex, England*

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Pevensey Blue, honeycomb, pickled walnut, sourdough  
(£6.50 supplement)

*Suggested pairing, Rathfinny Blanc de Noirs 2019, East Sussex, England (£16.00 supplement)*

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Mascarpone sorbet, Sussex berries & woodruff

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English cherries, white chocolate, meadowsweet, almond & olive oil sponge  
*Rathfinny Rose Brut 2019, East Sussex, England*

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Sussex chocolates

TASTING MENU - £90  
WINE FLIGHT - £60

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