



RATHFINNY

WINE ESTATE

TASTING ROOM LUNCH MENU

Gordal olives £4.50

Valencia almonds £4.50

Lobster & crab croquette, herb aioli (each) £1.50

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

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Beef tartare, Sussex asparagus, truffled bone marrow, sorrel
Prawn, cucumber & melon salad, Thai chilli & mint dressing, roasted cashews
Courgette risotto, burrata, pine nuts, nasturtium

Suggestion to pair the beef tartare with Cradle Valley Pinot Précoce 2022, £10

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Shoulder of lamb, braised fennel, Gordal olive, panisse, tomato jus
Cornish fish, samphire, green strawberry, broad bean, girolle, lovage sauce
Baked onion tart, Lancashire cheese, asparagus, peas

Suggestion to pair the Cornish fish with Rathfinny Estate Blanc de Blanc 2019, £16

SIDES - £6.00

New potatoes, crème fraîche & mint

Nutbourne tomato panzanella salad

Salad of Sussex leaves & herbs

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English cherries, white chocolate, meadowsweet, almond & olive oil sponge
Whipped Brillat-Savarin cheesecake, gooseberry, elderflower, oatcake
Pevensey Blue, honeycomb, pickled walnut

Suggestion to pair the whipped cheesecake with Rathfinny Rosé Brut 2019, £14.50

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.*