



# RATHFINNY

## FLINT BARN DINNER MENU

WEDNESDAY – SATURDAY  
18:00 – 20:00

Brighton salami £5.00  
Nocellara olives £5.00  
Smoked almonds £4.50

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

### STARTER

BBQ courgette, sun dried tomato dressing, lemon ricotta, hazelnut, Grana Padano(v)  
Crispy cumin lamb shoulder, purple kale salad, black sesame & pumpkin seeds  
Grilled Cornish mackerel fillet, tarama, passandra cucumber, elderflower, Espelette

*Suggestion to pair the BBQ courgette with Cradle Valley Pinot Gris 2022, £11.00*

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### MAIN

Smoked aubergine, High Weald halloumi, pomegranate, walnut romanesco, herb salad (v)  
Beef striploin, crispy potato terrine, oyster mushroom, green peppercorn sauce (£5 supplement)  
Steamed south coast cod, herb gnocchi, charred fennel, kelp butter, perpetual spinach  
Cumbrian pork belly, morcilla, heritage tomato, haricot bean skordalia, fire roasted pepper

*Suggestion to pair the south coast cod with Rathfinny Classic Cuvée 2019, £12.25*

### SIDES £6.00 EACH

Charred hispi cabbage, fava miso, garlic pangritata  
Butterhead Caesar, croutons, anchovy dressing  
Koffman new potatoes, parsley aioli, chives

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### DESSERT

Centenary strawberry ice cream sandwich, cinnamon wafer, cuvée elderflower jelly  
Cherry opera cake, candied cocoa nibs, vanilla Chantilly, poached Kentish cherries  
Bowyers brie, compressed apricot, fresh honeycomb, onion seed crackers

*Suggestion to pair the centenary strawberries with Rathfinny Rosé Brut 2019 £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*