



RATHFINNY

RATHFINNY ESTATE FLINT BARN'S
SUMMER SUNDAY LUNCHES X BIG GREEN EGG

Nocellara olives £5.00
Brighton salami £5.00

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

STARTER

Heritage Marmande tomato, burrata, fennel, green olive tapenade
BBQ courgette, lemon ricotta, tomato dressing, Parma ham, hazelnuts
Grilled Cornish mackerel fillet, gooseberry salsa, pickled samphire, celery mint

Suggestion to pair the Cornish mackerel with Rathfinny Classic Cuvée 2019, £12.25

MAIN

Salt aged pork loin finished over coals, hispi cabbage, roasted garlic and herbs
Corn fed chicken breast, braised rainbow chard, red wine gravy
BBQ sea bream, fire roasted peppers, green olives, orange
BBQ aubergine, High Weald halloumi, walnut romanesco, pomegranate

Suggestion to pair the corn fed chicken with Rathfinny Blanc de Blancs 2019, £15.00

ALL SERVED WITH

Tenderstem broccoli, lemon dressing
Stock pot carrots, fried onions
BBQ Moghew Farm potatoes, aioli

DESSERT

Cherry opera cake, candied cocoa nibs, Herefordshire cherries
Strawberry trifle, elderflower & cuvée jelly, almond cake, vanilla
Dazel goat's cheese, Lavosh crackers, pickled walnuts, cumin chutney

Suggestion to pair the strawberry trifle 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.*