



RATHFINNY

FLINT BARN DINNER MENU

WEDNESDAY – SATURDAY
18:00 - 20:00

Brighton Salami £5.00
Smoked almonds £4.50
Bella di Cerignola olives £5.00

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

—

STARTERS

Brighton Blue & caramelised onion filo tart, pears, Classic Cuvée infused grapes, picked walnuts
Rabbit & ham hock terrine, medlar jelly, parsley, cornichon, focaccia crisp
St Austell's mussels, Cradle Valley Pinot Gris cream sauce, Curing Rebel's 'Nduja

Suggestion to pair the mussels with Cradle Valley Pinot Gris 2022 £10.00

—

MAINS

Wild mushroom risotto, smoked celeriac, toasted goats' cheese (v)
Roasted duck breast, truffle pearl barley, Pinot Noir figs, red wine sauce
Puff pastry fish pie with salmon, cod & tiger prawn, braised shallot, blackened leeks
Salt room aged pork loin, creamed sage polenta, charred Roscoff onion, black garlic jus

Suggestion to pair the Pork loin with Rathfinny Classic Cuvée 2019 £12.25

SIDES £6.00 EACH

Beef fat pommes Anna
Winter greens, chilli & garlic dressing
Sprout tops, pancetta, chestnuts

—

DESSERT

Dark chocolate & sea salt mousse, hazelnut praline, coffee cream
Warm blackberry frangipane, muscovado custard, banana ice cream
Tunworth, apple chutney, honeycomb, onion seed crackers

Suggestion to pair the Tunworth with Cradle Valley Pinot Noir £11.00

TWO COURSES - £37.50

THREE COURSES - £42.50

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