



RATHFINNY

FLINT BARN
SUNDAY LUNCH
12:00 - 15:30

APERITIF

Bloody Mary £12.50

Seven Sisters Negroni £14.50

Seven Sisters Martini £14.50

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Brighton Salami £5.00

Smoked almonds £4.50

Bella di Cerignola olives £5.00

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

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Brighton Blue & caramelised onion filo tart, pears, Classic Cuvée infused grapes, pickled walnuts

Cured chalk stream trout, lemon labneh, pickled radish, watercress

Rabbit & ham hock terrine, medlar jelly, parsley, cornichons, sourdough

Suggestion to pair the chalk stream trout with Cradle Valley Pinot Gris 2022 £10.00

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Salt room aged rib of beef, braised shin mustard crumb, parsley & horseradish emulsion (+£5.00 supplement)

Roast Middle White loin of pork, braised cheek, apple & walnut ketchup

Seabream fillet, smoked haddock croquette, celeriac purée, mussels & dill Beurre Blanc

Wellington of butternut squash, goats' cheese, Portobello mushroom sauce (v)

Suggestion to pair the roast loin pork with Rathfinny Blanc de Noirs 2018 from magnum £16.00

ALL SERVED WITH

Roast potatoes with thyme and garlic

Yorkshire puddings

Heritage glazed carrots and parsnips

Buttered winter greens

Classic gravy

EXTRAS (£5.50 supplement)

Cumberland pig in blanket ballotine honey & mustard glaze

Cauliflower cheese with Olde Sussex sauce

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Sticky toffee pudding, brandy toffee sauce, vanilla ice cream

Dark chocolate & sea salt mousse, hazelnut praline, coffee cream

Tunworth, honeycomb, crackers, apple relish

Suggestion to pair the Tunworth with Cradle Valley Pinot Noir 2023 £11.00

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*