



RATHFINNY

WINE ESTATE

TASTING ROOM DECEMBER DINNER MENU

FRIDAY & SATURDAY
18:30 – 20:30

Gougère, Vacherin Mont d'Or
Rathfinny Classic Cuvée 2018, Sussex, England
Tartlet of parsnip, winter truffle & chestnut

-

Sourdough, caramelised onion & sage butter

-

Burford yolk, potato risotto, BBQ pork belly, lava bread

-

Scallop, roast turkey sauce, sprout leaf, caviar
Giant Steps, 'Fatal Shore' Pinot Noir 2021, Tasmania, Australia
Rathfinny Blanc de Noirs 2018, Sussex, England

-

Lamb rump, belly, crosnes, ice lettuce, chanterelles
Domaine Bressy-Masson, Rasteau 2021, Southern Rhône, France
Cradle Valley Red 2022, East Sussex, England

Or

Wild halibut, lobster sauce, braised baby gem, onion
Domaine Corinne Perchaud, Chablis 1er Cru 'Les Fourneaux' 2022, Burgundy, France
Rathfinny Blanc de Blancs 2019, East Sussex, England

-

Colston Bassett, fig pudding, preserved figs, celery (£7.50 supplement)
Suggested pairing, NV Pedro Ximénez, 'El Candado', Andalucia, Spain (£10.50 supplement)

-

Spiced rice pudding, roasted chocolate sorbet, Todoli orange

-

Banana tart tatin, tonka bean ice-cream, gingerbread crumb
Felsina Berardenga, Vin Santo 2015, Chianti Classico, Italy
Rathfinny Rosé Sec 2019, East Sussex, England

-

Petit fours

TASTING MENU - £90
WINE FLIGHT - £60

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