



RATHFINNY

WINE ESTATE

TASTING ROOM DECEMBER LUNCH MENU

WEDNESDAY – SUNDAY
12:00 – 15:00

Gordal olives £4.50

Sussex smokie croquette £2.00 (each)

Rock Oyster, Rathfinny dressing £3.00 (each)

Grape & rosemary focaccia, sourdough, South Downs butter £4.50

South Brockwells game terrine, crab apple jelly, toasted brioche

Ceviche of mackerel, Todoli citrus, purple radish, Mexican marigold, jalapeno

Crown prince squash & hazelnut risotto, ricotta, winter truffle

Suggestion to pair the game terrine with Cradle Valley Red 2022 £11

Huntsham Farm suckling pig-porchetta, milk poached leg, pig in blanket, sprouts, parsley root

Wild Cornish Sea Bass, BBQ leeks, salsify, kale, shimeji mushroom velouté

Roasted cauliflower, cauliflower fungus, morels, Muscat grape, capers, Sussex Sparkling sauce

Suggestion to pair the wild sea bass with Rathfinny Blanc de Noirs 2019 £16

SIDES - £6.00

Pink Fir potatoes, bacon emulsion, rosemary

Munchkin squash, roasted squash, spiced seed granola

Creamed sprout tops, sourdough

Caramelised pear terrine, cider sorbet, malt streusel

Guanaja chocolate fondant, cereal milk ice-cream, cornflake brittle, marmalade

Colston Bassett Stilton, fig cake, pickled celery, poached green fig

Suggestion to pair the chocolate fondant with Seven Sisters Brandy £12

Tea or Coffee & a Sussex chocolate £6

TWO COURSES - £39.50

THREE COURSES - £46.00

Please inform us if you have a food allergy or intolerance.

A discretionary 12.5% service charge will be added to your final bill.