



RATHFINNY

TASTING ROOM
SMALL FARM LUNCH MENU
WEDNESDAY 8TH – FRIDAY 10TH JAN 2025

Available Wednesday-Friday lunch throughout January and February, our weekly-changing, Small Farm Menu has been crafted by Estate Chef Chris Bailey to showcase the best produce available from our network of producers.

Please note, this is a sample menu due to the nature of collaborating with independent farms.

Gordal olives £4.50

Nduja croquettes (each) £1.50

Valencian almonds £4.50

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

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Laines Farm squash muhammara, flatbread

Suggestion to pair with Rathfinny Classic Cuvée 2019, £12.25

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Porchetta, Secretts Farm sprout tops, sage pesto

Suggestion to pair with Cradle Valley Pinot Précoce 2023, £10

SIDES - £6.00

Pink Fir potatoes, black garlic

Buttered kale

Leek hearts & red miso

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Ringden Farm poached pear, custard espuma, pain d'épices

Suggestion to pair with Rathfinny Rosé Brut 2019, £14.50

£30.00 PER PERSON – INCLUDES A SNACK & TWO COURSES

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

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