



RATHFINNY

FLINT BARN DINNER MENU

WEDNESDAY – SATURDAY
18:00 – 20:00

Smoked almonds £4.50
Gordal olives £5.00
Brighton salami £5.00

Flint Owl sourdough & whipped South Downs butter £4.50

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STARTERS

Kedgeree Scotch egg, pea purée, pickled onions, coriander
Duck leg tarte fine, spiced plum chutney, radicchio, Gruyère
Coal-roasted beetroot tartare, pickled beetroot, cured egg yolk, crispy leeks

Suggestion to pair the Scotch egg with Rathfinny Classic Cuvée 2019 £12.25

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MAINS

South coast cod, triple cooked chips, seaweed tartare, minted marrowfat peas
Wealden venison, roasted Jerusalem artichoke and January King cabbage, cherry jus
Pheasant breast, confit leg bon bon, creamy polenta, red wine sauce
Wild mushroom & celeriac pithivier, sprout tops, walnut & thyme sauce

Suggestion to pair the pheasant with Rathfinny Rosé Brut 2019 £14.50

SIDES £6.00 EACH

Creamed garlic mash potato
Buttered winter greens, hazelnut crumb
Braised red cabbage with port & cranberry

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DESSERT

Basque cheesecake, pinot noir mulled poached pear
Rhubarb & Sussex apple crumble, ginger custard, tonka bean ice cream
Sussex marble cheese, quince jelly, nigella seed crackers

Suggestion to pair the Sussex marble cheese with Cradle Valley Pinot Noir 2022 £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