



RATHFINNY

TASTING ROOM
SMALL FARM LUNCH MENU
WEDNESDAY 19TH – FRIDAY 21ST FEB 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

Valencian almonds £4.50

Sussex smokie croquette £2.00 (each)

Flint Owl sourdough, South Downs butter £4.50

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Beef shin fritti, Suttons Farm radicchio, Tadoli orange

Suggestion to pair with Rathfinny Classic Cuvée 2019 £12.25

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Roast Cornish cod, Laines Farm kohlrabi, mussel & dill slaw

Suggestion to pair with Blanc de Blancs 2019 £16

SIDES - £6.00

Tartiflette potatoes, bacon

Greens, smoked butter

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Doughnut, Ascesion apple cider sorbet, caramelised Ringden Farm apple

Suggestion to pair with Rathfinny Rosé Sec 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.*