



# RATHFINNY

TASTING ROOM  
SMALL FARM LUNCH MENU  
WEDNESDAY 22<sup>ND</sup> – FRIDAY 24<sup>TH</sup> 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*  
*Valencian almonds £4.50*  
*Sussex smokie croquette £2.00 (each)*

Flint Owl sourdough, South Downs butter £4.50

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Laines Farm artichoke & roast chestnut tartlet

*Suggestion to pair with Rathfinny Classic Cuvée 2019 £12.25*

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Sea bream, Secretts Farm leeks, shellfish sauce

*Suggestion to pair with Blanc de Blancs 2019 £16*

**SIDES - £6.00**  
Tartiflette potatoes, bacon  
Greens, smoked butter

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Myatts Farm rhubarb, madeleines, Northiam Dairy crème fraiche

*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.*