



RATHFINNY

TASTING ROOM
SMALL FARM LUNCH MENU
WEDNESDAY 29TH – FRIDAY 31ST 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

—

Montgomery cheddar croquette, mustard

Suggestion to pair with Rathfinny Classic Cuvée 2019 £12.25

—

Lamb belly, Secretts Farm beetroot, Bedlam kale, gnocchi

Suggestion to pair with Blanc de Noirs 2019 £16

SIDES - £6.00

Tartiflette potatoes, bacon

Greens, smoked butter

—

Brambletye apple tart fine, Northiam yoghurt sorbet, pain d'epice

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.*