



RATHFINNY

TASTING ROOM JANUARY LUNCH MENU

WEDNESDAY – SUNDAY
12:00 – 15:00

Gordal olives £4.50

Valencia almonds £4.50

Sussex smokie croquette £2.00 (each)

Flint Owl sourdough, South Downs butter £4.50



Crispy braised beef shin, Roscoff onion, Madeira, white onion espuma
Salad of cuttlefish, blood orange, potatoes, Castelfranco, fried capers, ink dressing
BBQ miso carrots, Tunworth, cumin spiced buckwheat, almond & nasturtium pesto

Suggestion to pair the Braised beef shin with Cradle Valley Red 2022 £11



Huntsham Farm suckling pork shoulder, Chinese cabbage, bon bon, lotus root, plum hoisin, basil
Wild Cornish Sea bass, Jerusalem artichoke, pickled red chicory, roasted hazelnuts
Potato gnocchi, roasted alliums, king oyster mushroom, kale, pecorino crisp, truffle puree

Suggestion to pair the Cornish Sea bass with Rathfinny Blanc de Blancs 2019 £16

SIDES - £6.00

Tartiflette potatoes, bacon

Greens, smoked butter



Bay leaf custard filled doughnut, malt ice cream, burnt citrus jelly, chocolate tuile
Honey parfait, rhubarb jelly, amaretti, poached forced rhubarb, sorbet
Caramalised beetroot tatin, Colston basset, pinot noir syrup, lemon thyme

Suggestion to pair the Honey parfait with Rathfinny Rosé Sec £14.50

Tea or Coffee & a Sussex chocolate £6

TWO COURSES - £39.50
THREE COURSES - £46.00

*Please inform us if you have a food allergy or intolerance.
A discretionary 12.5% service charge will be added to your final bill.*