



# RATHFINNY

TASTING ROOM  
SMALL FARM LUNCH MENU  
WEDNESDAY 19<sup>TH</sup> – FRIDAY 21<sup>ST</sup> 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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Brioche, beetroot, Golden Cross

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

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Huntsham pork belly, Royal Oak kalette, white beans, quince

*Suggestion to pair with Cradle Valley Red 2022 £11*

## SIDES - £6.00

Tartiflette potatoes, bacon

Greens, smoked butter

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Croissant bread & butter pudding, Tadoli lemon

*Suggestion to pair with Seven Sisters Brandy £12*

**£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.*