



# RATHFINNY

## TASTING ROOM WINTER LUNCH MENU

WEDNESDAY – SUNDAY  
12:00 – 15:00

*Gordal olives £4.50*  
*Valencia almonds £4.50*  
*Croquette £2.00 (each)*

Flint Owl sourdough, South Downs butter £4.50

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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*

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Fosse Meadow chicken, Boudin noir, salt-baked celeriac, alexander, chicken skin crumb  
Cornish halibut, fennel, butter bean, blood orange Rathfinny sauce  
Potato gnocchi, roasted alliums, king oyster mushroom, kale, Parmesan crisp, truffle purée

*Suggestion to pair the Cornish halibut with Rathfinny Blanc de Blancs 2019 £16*

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### SIDES - £6.00

Tartiflette potatoes, bacon  
Greens, smoked butter

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Rhubarb souffle, crumble, stem ginger & miso custard, rhubarb sorbet  
Koji panna cotta, Ringden Farm pear, soy caramel, buckwheat ice cream  
Cashel Blue, quince, spent sourdough tuile

*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.*