



# RATHFINNY

## TASTING ROOM SAMPLE LUNCH MENU, 12-3:30PM

### SNACKS

Gordal olives, pickles, guindilla	4.50
Roasted almonds	4.50
Sussex smokie croquette	2.50 (each)
Deep fried Nduja & truffle lasagna	5
Maldon rock oyster, tabasco, lemon, Rathfinny dressing 3,6 or 12	3.50 (each)
Grape & rosemary focaccia	4.50
Labneh, wild garlic, black garlic, Zatar	7

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### SMALL PLATES

Local asparagus, smoked anchovy dressing	11
Cheese curd stuffed piquillo Ramiro, oregano & chili	9
Sussex Coppa, celeriac remoulade	14
Smoke salmon, dill, creme fraiche, horseradish	15.5

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### LARGE PLATES

Lamb shoulder, braised butter beans, lovage aioli	22
Grilled whole lemon sole with seaweed butter	24
Cauliflower, monk's beard, hazelnut beurre blanc	19
Flat iron steak, watercress butter	28
Fried potatoes & Corra Linn	6
Sussex greens, smoked butter	6

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### SWEETS

Muscovado crème caramel	9.50
Whipped cheesecake, strawberries, marigold	9.50
Lemon drizzle, vanilla cream	8
Artisan British cheeses 1, 2 or 3	8/11/14

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