



RATHFINNY

TASTING ROOM SAMPLE MENU

SNACKS

Gordal olives, pickles, guindilla	4.50
Roasted almonds	4.50
Sussex smokie croquettes	5
Deep fried nduja lasagna	5
Maldon rock oysters, tabasco, lemon, Rathfinny dressing 3/6/12	10.50/21/42
Grape & rosemary focaccia	4.50
Labneh, wild garlic, black garlic, Za'atar	7

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SMALL PLATES

Local asparagus, smoked anchovy dressing	11
Cheese curd stuffed Ramiro pepper, oregano & chili	9
Sussex Coppa, celeriac remoulade	14
Smoked salmon, dill, crème fraîche & horseradish	15.50

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LARGE PLATES – AVAILABLE 12-3:30

Lamb shoulder, braised butter beans, lovage aioli	22
Grilled whole lemon sole, seaweed butter	24
Cauliflower, monk's beard, hazelnut beurre blanc	19
Chateaubriand, bordelaise sauce	55
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.*