



RATHFINNY

FLINT BARN SUNDAY LUNCH

APERITIF

Bloody Mary £12.50

Seven Sisters Negroni £14.50

Seven Sisters Martini £14.50

Cuvée salami £5.00

Gordal olives £5.00

Flint Owl sourdough & whipped South Downs butter £4.50

STARTERS

Heritage Nutbourne tomato, bresaola, wild garlic, almonds

Salt cod brandade croquette, peas, piquillo peppers, saffron dressing

English asparagus, broad beans, Fosket farm radishes, rapeseed lemon mayo

Suggestion to pair the English asparagus with Cradle Valley Pinot Gris 2023 £10.00

MAINS

Salt-aged striploin of beef, braised shin, tallow crumb, parsley root puree (+£3.00 supplement)

Yorkshire slow-roasted loin of pork, pork shoulder, burnt apple puree

Pan-fried sea bream fillet, smoked haddock croquette, braised leeks & peas, dill Beurre Blanc

Celeriac & wild mushroom pithivier, celeriac purée, portobello mushroom sauce (v)

Suggestion to pair the slow-roasted pork with Rosé Brut 2019 £14.50

ALL SERVED WITH

Garlic & herb roast potatoes

Yorkshire puddings

Heritage glazed carrots

Roasted turnips

Buttered spring greens & chard

Classic gravy

EXTRAS (+£5.50 supplement)

Cumberland pig in blanket ballotine honey & mustard glaze

Cauliflower cheese

DESSERT

Coconut panna cotta, matcha cookie, passionfruit, mango & kiwi

Sticky toffee pudding, toffee sauce, tonka bean ice cream

Cashel blue, caramelised balsamic onion chutney, sourdough crackers

Suggestion to pair the Cashel Blue with Cradle Valley Pinot Noir 2022 £11.00£

TWO COURSES - £37.50

THREE COURSES - £42.50

Please inform us if you have food allergies or intolerances

A discretionary 12.5% service charge will be added to your final bill