



RATHFINNY

TASTING ROOM SAMPLE MENU

SNACKS

Gordal olives, pickles, guindilla	4.50
Balsamic crispy corn	4.50
Salt cod croquette	5
Panisse, aioli, crispy Nduja	5
Grape & rosemary focaccia, Two Fields olive oil	4.50
Whipped cauliflower, pomegranate, Moroccan mint, pistachio	7
Glazed honey chorizo	5

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SMALL PLATES

Smoked Nutbourne tomato, tomato dashi, basil sorbet	12.50
Burrata, heritage courgette, nasturtium, buckwheat	9
Curing Rebels charcuterie, remoulade, grapes	15
Smoked trout, pickled cucumber, crème fraîche	15.50

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LARGE PLATES – AVAILABLE 12-3:30

Braised pork cheek, polenta, girolles, kale	24
Halibut tranche, seaweed butter, samphire	40
Ajo Blanco, grilled fennel, roasted almonds, grapes	19
16oz salt aged sirloin, chimichurri, rocket	55
BBQ octopus, padron peppers, black garlic aioli	24
Hasselback potatoes	6
Tenderstem, tahini dressing, za'atar	6

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SWEETS

Panna cotta, meadowsweet, Sussex berries, honey tuile	9.50
Basque Cheesecake, elderflower poached gooseberries	9.50
Lemon madeleines, clotted cream	8
Seasonal sorbet	7.50
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.*