



RATHFINNY

&

ANEMOIA

GUEST CHEF TAKEOVER
YIANNIS MEXIS

“...Nostalgia for the food you’ve never known”

Canapés

Cucumber and Woodruff Collins with Seven Sisters Gin

Crab

Courgette, lemon verbena

Old Groendal

Nettle, new season garlic

Bread

Tomato, marjoram

Sea Bass

Fennel, elderflower

Rathfinny, Classic Cuveé, 2018, Sussex, England

Suckling Pig

Myrtle, nectarine

Cradle Valley Rosé, 2022, Sussex, England

Horchata

Loquat, cinnamon

Raspberries

Woodruff, buttermilk

Rathfinny, Brut Rosé, 2018, Sussex, England

Mahleb

Sour cherry, perilla

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