



The Architect

Seafood Menu

½ Pint shell-on prawns, sweet chilli dip 370 kcal £9

- *Try with the Rathfinny Rose*

Pan fried scallops, chorizo and fennel croquette, celeriac puree, grilled shallots
(gf) 360 kcal £13.50

- *Perfect with Rathfinny Classic Cuvee*

Asparagus and white crab salad, grapefruit, crème fraiche, chive and dill oil
(gf) 143 kcal £14

- *Exquisite with Rathfinny Blanc de Blancs*

King prawn linguine, garlic, chilli, parmesan and basil 696 kcal £14.50

- *Pairs well with Rathfinny Classic Cuvee*

Mussels, cider, leeks, bacon and cream, warm ciabatta, and fries 1210 kcal
£18.50

- *Fabulous with Rathfinny Blanc de Blancs*

Dressed Devon crab, new potatoes, lemon and dill mayonnaise, green salad 828
kcal £32.50

- *Superb with Rathfinny Blanc de Noirs*

Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients. v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.