



# RATHFINNY

## TASTING MENU

### CANAPÉ

Rathfinny Classic Cuvée 2017, poured from magnums

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### NATIVE OYSTER

Gastric, Black Garlic Dressing  
Rathfinny Classic Cuvée 2019

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### TUNA TARTARE

Wasabi, Ponzu, Lime, Radish, Crackers  
Rathfinny Blanc de Blancs 2019

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### LOBSTER RAVIOLI

Lobster Bisque, Blanc De Blanc Jelly, Lime  
Cradle Valley Pinot Gris 2022

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### BBQ LAMB RUMP

Lollipop, Asparagus, Broad Beans, Farro  
Rathfinny Blanc de Noirs 2019

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### YUZU & GREY GOOSE GRANITA

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### ENGLISH STRAWBERRY & CUSTARD TART

Rathfinny Rosé 2019

Please inform us of any allergies and special dietary requirements.

An optional 12.5% gratuity will be added to your bill.



THE  
FEATHERED  
NEST

## DETAILS

Wednesday 19th June 2024, 6.45pm

£195pp includes dinner and wine flight

reservations@thefeatherednestinn.co.uk / 01993 833030

Nether Westcote, Oxfordshire

Rathfinny Wine Estate is delighted to celebrate the summer with you at the beautiful Feathered Nest, bringing a taste of Sussex Sparkling to the Cotswolds.

 RATHFINNY

 THE  
FEATHERED  
NEST