

RABBIT

BRITISH BISTRO

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines. We call this "Local & Wild".

FARM TO FORK MENU

2 COURSES 24.0 | 3 COURSES 28.0

While you wait

Sussex Reserve, Nutbourne Vineyards | 7.5 (*glass*)

Rabbit Wild Yeast Bread, House Butter | 4.5

Mushroom Marmite Éclair, Egg Confit | 4.0 (*each*)

Cured Chalk Stream Trout Pate, Dill Pickles, Grilled Bread

OR

Spiced Lamb Skewers, Cucumber & Mint Yoghurt

South Coast Gurnard, Crushed New Potatoes, Butter Sauce

OR

¼ Rotisserie Free Range Chicken, Green Salsa

Dark Chocolate Mousse, Miraval Olive Oil

Add on:

Bistro Fries, Smoked Shallot Mayo | 6.5

Nutbourne Tomato Salad, Sussex Seeds | 10.0

@RABBIT_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.
GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.