

RABBIT

VALENTINE'S DAY MENU £55 WINE PAIRING £45

ON ARRIVAL

Nutty Pinot Noir Blush, 2013, Nutbourne, West Sussex

POOLE BAY ROCK OYSTER, YORKSHIRE RHUBARB AND GINGER GRANITA

MOUTHFULS

Sussex Reserve, 2018, Nutbourne, West Sussex

CHALK STREAM TROUT, TAPIOCA CRACKER, DILL CRÈME FRAICHE, ENGLISH CAVIAR
RED ENDIVE, BRIGHTON BLUE, SOUR BEETROOT JAM
MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
BEEF TARTARE, CHEDDAR SABLE, PARSLEY

COAST

Montageney 1er Cru, J.M Boilot, 2017, Burgundy

CHARGRILLED MONKFISH CHEEKS, CAPERS, PICKLED MONKS BEARD, WHEY & DILL DRESSING

FARM

Hauts Cote du Baune, Sebastian Magnin, 2017, Burgundy

TEMPURA DUCK HEART, LOVAGE, BRAEBURN APPLE, PICKLED WALNUT, RED WINE LENTILS

REFRESHER

BLOOD ORANGE & SPICED VERMOUTH GRANITA

FIELD

B de Biac, Chateau Biac, 2013, Bordeaux

VENISON, CELERIAC & TURNIP DAUPHINOISE, BLACK CABBAGE, RED WINE JUS

SWEET

Heaven on Earth, Sweet Muscat, South Africa

QUINCE TARTE TATIN, MULLED WINE GEL, CIDER BRANDY CRÈME FRAICHE, CLOVE SUGAR
WHITE CHOCOLATE & ALMOND FUDGE

@RABBIT_RESTO

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