

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".

LOCAL & WILD MENU

49.5 | +38.0 for wine pairing

Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon
Chalk Stream Trout Mousse, Rice Cracker
Nutty Wild, NV, Nutbourne Vineyards, Sussex

Sea

Cornish Cuttlefish, Blood Orange & Sussex Kiwi Salsa, Romanesco
Bacchus, Nutbourne Vineyards, Sussex, 2022

Farm

BBQ Spiced Cauliflower, Tahini Yoghurt, Coriander
Sussex Reserve, Nutbourne Vineyards, Sussex, England 2023

Wild

Braised Venison Croquette, Tarragon Emulsion
Altura 350, Dom P. Sichel, Grenache, Syrah, Carignan, 2019

Grass

Chilli Glazed Pork Chop, Fermented Cabbage, Jus
Domaine Chanson Santenay 1er Cru Beauregard, Burgundy, 2017

Sweet

Clementine Set Cream, Blood Orange, Mint Crumb
Coteaux De Layon, Château Soucherie, France 2018

@RABBIT_RESTO

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