

# RABBIT

We use all things wild, foraged, and locally grown, including sustainable livestock from the Gladwin's family farm in West Sussex – we call this 'local & wild'.

## GROUP SHARING MENU

*For groups of 7 or more. Served family style at the table*

### MOUTHFULS

Rabbit's Bread, Bone Marrow & Wild Garlic Butter  
Mushroom Marmite Éclair, Egg Confit, Cornichon  
Whipped Cod's Roe, Crispbread, English Caviar  
Curried Carrot Hummus, Hazelnut Dukkha, Crudités, Crispbread

### SHARING PLATES

Beetroot Carpaccio, Goat's Curd, Rocket Pesto, Pumpkin Seeds  
Palourde Clams, Cider & Kefir Sauce, Onions, Chilli, Roasted Garlic  
Sussex Chorizo, Yoghurt, Crispy Kale, Caraway Crispbread  
Pollock, Rainbow Chard, Watermelon Beetroot, Caper Butter Sauce

### PRIME CUT

Fallow Deer, Red Cabbage, Oyster Mushrooms, Red Wine Jus

### PUDS

Salted Caramel Chocolate Torte, Cornish Clotted Cream

PLEASE NOTE THIS IS A SAMPLE MENU AND IS SUBJECT TO CHANGE DUE TO SEASONAL AVAILABILITY

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GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.  
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.