

RABBIT

BRITISH BISTRO

By Local & Wild

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"

Thursday 31st July

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| Daily Loosener – Moatwood Gin & Tonic | 12.5 |
| Moatwood Starflower Suffolk Gin, Double Dutch Tonic | |
| Nutbourne Pinot Meunier, West Sussex, 2023 | 8.8 25.0 44.0 |
| A rare still expression of Pinot Meunier—typically a Champagne varietal—crafted as a vibrant English red. Light-bodied and elegant, the 2023 vintage opens with cranberry brightness, deepens into hedgerow blackberries, and finishes with gentle earthy, savoury notes. Served chilled, it's the ultimate summer red: refreshing, nuanced, and unmistakably local. | |
| Summer Special Half Native Lobster or Beef Tartare With Fries & Glass Of Sussex Reserve | 25.0 |
| Subject to availability, please check with your server. | |
| Homemade Rabbit Bread, House Butter | 4.5 |
| Mushroom Marmite Éclair, Egg Confit, Cornichon (each) | 4.0 |
| Goats Cheese Mousse, Red Onion, Puff Pastry (each) | 4.5 |
| Grilled Arundel Padron Peppers | 8.0 |
| Chicken Liver Pate, Apple Chutney, Toasted Bread | 9.0 |
| King Scallop, Lardo, Grilled Apricot | 9.0 |
| Acton Burrata, Heritage Tomato & Sweet Pepper Chutney, Basil Pesto | 14.5 |
| Spiced Sussex Lamb Skewers, Cucumber & Mint Yogurt | 11.0 |
| Grilled Kentish Peaches, Cherry Tomatoes, Mint & Pork Crackling | 10.5 |
| Cornish Bluefin Tuna Sashimi, Soy & Chilli Glaze | 16.0 |
| Atlantic Coley Fishcake, House Tartare Sauce | 11.0 |
| Nutbourne Heritage Tomatoes, Sussex Seeds | 10.0 |
| Arundel Baby Lettuce & Preserved Vegetable Salad, House Dressing | 6.0 |
| Grilled Gem Lettuce, Ceasar Dressing, English Pecorino, Herb Croutons | 8.5 |
| Charred Grilled Summer Veg, Basil Dressing | 8.0 |
| Bistro Fries Cristy New Potatoes, Served With Smoked Shallot Mayo | 6.5 |
| Potato Rosti, Served with Smoked Shallot Mayo | 8.5 |
| Fired On Robata BBQ & Rotisserie | |
| Braised Lentils, Roasted Fennel, Tahini Emulsion, Crispy Onions | 21.0 |
| Whole Cornish Lemon Sole, Caper Butter Sauce, New Potatoes | 36.0 |
| Newlyn Baby Monkfish, Tomato & Saffron Fish Broth | 25.0 |
| Herb Marinated Pork Chop, Fennel & Fermented Carrot Slaw, Jus | 26.0 |
| Lyons Hill Farm Beef Sirloin, Chimichurri, Jus | 34.0 |
| Gressingham Duck Breast, Fermented Cherry, Glazed Carrots, Bok Choi | 32.0 |
| ½ Rotisserie Free Range Cotswold Chicken, Summer Vegetables, Baby New Potatoes | 38.0 |

If you like us, tell us! Share the love and tag @RABBIT_RESTO #localandwild

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

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 SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

Cocktails

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| Rabbit Spritz ADNAMS GIN, ELDERFLOWER, NUTTY WILD | 12.5 |
| Summer Thyme ADNAMS GIN, LILLET BLANC, THYME & RASPBERRY | 13.0 |
| Kicking Mule CHILLI INFUSED ADNAMS VODKA, LIME JUICE, DOUBLE DUTCH GINGER ALE | 12.0 |
| Nutbourne Negroni ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH | 13.5 |
| Banana Old Fashioned DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS | 13.5 |
| Apricot & Rosemary Gin Fizz SAPLING GIN, APRICOT SYRUP, LEMON JUICE, SODA | 12.5 |
| Spicy Margarita CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS | 14.0 |
| Old Fashioned ADNAMS SINGLE MALT WHISKY, SUGAR, ANGOSTURA BITTERS | 14.5 |

Mocktails & Soft Drinks

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| Pomegranate, Elderflower & Mint Fizz ELDERFLOWER, POMEGRANATE, MINT, SPARKLING WATER | 7.5 |
| Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA | 8.5 |
| Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER | 8.5 |
| Summer Berry & Mint Iced Tea | 5.5 |
| Holos Kombucha (330ml) | 8.5 |
| Citra Hopped Hibiscus & Ginger Basil & Mint | |

Beer & Cider

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| Hepworth Brewery, Blonde Lager (330ml) 5% | 6.0 |
| Hepworth Brewery, Prospect, Pale Ale (500ml) 4.5% | 7.5 |
| Adnams Dry Hopped Lager (440ml) 4.2% | 6.5 |
| Small Beer, Pale Ale (330ml) 2.5% | 6.5 |
| Small Beer, Lager (350ml) 2.1% | 6.5 |
| Lucky Saint, Unfiltered Lager (330ml) 0.5% | 5.5 |
| Adnams Wild Wave Cider (330ml) 5% | 5.5 |

Gin

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|------------------------------------|------|
| Adnams Copper House Gin 40% | 9.75 |
| Sapling London Dry 40% | 10.5 |
| Sipsmith London Dry 41.6% | 11.0 |
| Hayman's London Dry 41.2% | 13.5 |
| The Botanist 46% | 13.5 |
| Hendrick's Gin 41.4% | 13.5 |
| Adnams First Rate, Triple Malt 45% | 12.5 |

Gladwin Family Cookbook (ask to see a copy) - proceeds go to City Harvest 25.0

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