

# 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'.

## APERITIF – BLOODY MARY

Adnams Vodka, Horseradish, Chilli, Celery, Worcestershire Sauce, Turner & Hardy Tomato Juice

## WINE OF THE WEEK – GAVI, CA'BIANCA TENEMENTI DOCG, ITALY, 2018

A pale golden wine with notes of green fruit, white flowers and minerality  
£8 Glass, £24 Carafe, £40 Bottle

RABBIT'S BREAD, SMOKED BUTTER 2.5  
MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5  
CHARRED TROUT BELLY, SEA ASPARAGUS, VERBENA 3.0  
TREALY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0  
BROAD BEAN HUMMUS, CRUDITÉS, CRISP BREAD 5.0

ROASTED VEAL CARPACCIO, CAPERS, MOREL CREAM, TARRAGON OIL 14.0  
CURED CHALK STREAM TROUT, SAMPHIRE, CAPERS, CRÈME FRAÎCHE 9.0  
SCOTTISH LANGOUSTINE TAILS, FRISÉE, CHAMPAGNE BUTTER SAUCE 15.0  
ENGLISH BURRATA, HARISSA, ROCKET, MINT 12.0  
NUTBOURNE TOMATOES, PARSLEY, NORI, TARRAGON OIL 10.0

## SUNDAY ON THE FARM:

SUSSEX BEEF SIRLOIN 26.0  
CONFIT LAMB SHOULDER 24.0  
ROASTED CAULIFLOWER 18.0  
ROASTED WHOLE BRILL 32.0

*ALL ROASTS ARE SERVED WITH ROASTIES, YORKSHIRE PUDDING, SEASONAL VEG & GRAVY*

JERSEY ROYALS, SUN-DRIED TOMATO, CHILLI & BLACK GARLIC 5.0  
ROCKET, SPINACH, RHUBARB VINAIGRETTE 4.0

RACHELS GOATS CHEESE, BURNT APPLE, CRISP BREAD 8.0

CHOCOLATE TORTE, CRÈME FRAICHE 7.0  
ALMOND & STRAWBERRY TART, CHANTILLY CREAM 7.0  
A PIECE OF HONEYCOMB CRUNCHY, MASCARPONE, TARRAGON SUGAR 3.5

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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.