

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".

Bloody Mary	
Foraged Wild Garlic Infused Vodka, Picklehouse Tomato Juice, Pepper	12.5
Pauillac, Maison Sichel, Bordeaux, 2017 The famous region of Pauillac is the crème de la crème from the Left Bank in Bordeaux and this comes from one of the very, very best terroirs. 2017 was an elegant vintage that's in its perfect drinking window with cassis, blackberry and layered with spice, cedarwood and finely grained tannins.	12.8 32.0 64.0
Nutbourne Pinot Gris, 2022 Nutbourne's first release from the 2018 plantings, this limited-edition wine is made from 100% Pinot Gris. This still white wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit.	7.6 19.0 38.0
Homemade Rabbit Wild Yeast Bread, House Butter	4.5
Caramelised Onion & Butterbean Hummus, Crudites, Crispbread	8.5
Chicken Liver Pate, Apple Chutney, Toasted Sourdough	8.0
Mushroom Marmite Éclair, Egg Confit, Cornichon (each)	4.0
Goats Cheese Mousse Tartlet, Sussex Honey (each)	4.0
Whipped Cod Roe, Crispbread (each)	4.5
Grilled Sumac Kentish Broccoli, Sumac, Tahini Yoghurt, Pickled Onions	8.5
Acton Burrata, Red Onion Jam, Wild Garlic Pesto	13.5
Queen Scallops, Wild Garlic Butter, Bread Crumb	19.5
BBQ Mackerel, Fermented Beetroot, Dill Crème Fraîche	10.5
South Downs Venison Croquettes, Mustard Mayonnaise, House Pickle	11.0
Blood Sausage, Caramelised Apple Salsa, Mustard Cream Sauce	9.0
Atlantic Pollock, Fennel, Crushed Herb Potatoes, Lemon Butter Sauce	26.0

- Sundays From the Farm -

Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms. All roasts are served with roast potatoes, a Yorkshire Pudding, and seasonal vegetables.

Lyons Hill Beef Sirloin, Horseradish	29.0
Dorset Lamb Leg, Mint Sauce	27.0
¹ / ₄ Creedy Carver Rotisserie Chicken	25.0
Celeriac & Mushroom Wellington	20.0

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Cocktails Berry Gimlet | CRANBERRY INFUSED LONGSHORE VODKA, PLUM, VANILLA 12.5 Kicking Mule | CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER BEER 12.0 Chilli Gimlet | ADNAMS CHILLI INFUSED VODKA, ROSEMARY CORDIAL, LEMON JUICE 12.5 Nutbourne Negroni | ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH 13.5 Banana Old Fashioned | DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS 13.5 Old Fashioned | FIELDEN RYE WHISKY, SUGAR, ANGOSTURA BITTERS 14.5 Spicy Margarita | CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS 14.0 Espresso Martini | ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, ESPRESSO 13.5

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5
Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.0
Holos Kombucha (330ml)	8.5
Citra Hopped Hibiscus & Ginger Raspberry & Elderflower Basil & Mint	

Beer & Cider

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%	6.5
Small Beer, Lager (330ml) 2%	6.5
Lucky Saint, Unfiltered Lager (330ml) 0.5%	5.5
Adnams Wild Wave Cider (330ml) 5%	5.5

Gin

Adnams Copper House Gin 40%	9.75
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%	10.5
Adnams First Rate, Triple Malt 45%	12.5
Hendrick's Lunar Gin 43.4%	14.0

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