

# RABBIT

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## 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".

### FEASTING MENU

49.5

#### Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon  
Somerset Goat's Cheese Cornetto, Honey

#### Sharing Starters

Tempura Marrow, House Chilli Jam  
Cornish Sardines, Sourdough, Nduja Emulsion  
London Burrata, Arundel Basil Pesto, Nutbourne Tomatoes

#### Prime Cut

Pea & Mint Risotto, Cornish Yarg Cheddar, Lemon  
Or  
Lyons Hill Beef Flank, Chimichurri, Red Wine Jus

#### Pudding

Homemade Custard Tart

@RABBIT\_RESTO

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