

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'.

DAILY LOOSENER – RABBIT BRAMBLE 12.0

Blackberry gin, lemon, gomme, crème de mure

IVOIRE, CHENIN BLANC, CHATEAU SOUCHERIE, FRANCE

Notes of stone fruit and rhubarb on the nose. The palate perfectly combines the richness of citrus fruits with generosity of flavour in the middle on the mouth. The wine is very precise on the finish with a beautiful salinity.

£60 bottle

HOMEMADE RABBIT WILD YEAST BREAD, ROSEMARY BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.5 each

GOATS CHEESE MOUSSE TARLET, MINT 3.5 each

HOMEMADE SUSSEX CHORIZO, LABNEH, CRISPBREAD 7.5

NUTBOURNE PADRON PEPPERS, CHILLI HONEY 5.0

HACKNEY BURRATA, CONFIT NUTBOURNE TOMATO, CHIVES, ALMOND 13.5

CHALKSTREAM TROUT TARTARE, DILL, NORI, TROUT ROE, HORSERADISH 14.5

SUSSEX BEEF FILLET CARPACCIO, CURED EGG EMULSION, CHIVE PESTO 14.5

CONFIT SUSSEX AUBERGINE, GOATS CHEESE, BASIL 18.0

TAMWORTH PORK TENDERLOIN, WILD MUSHROOM, CAVOLO NERO, BLACK GARLIC, GINGER JUS 28.0

LINE CAUGHT HALIBUT, NUTBOURNE TOMATOES, DILL, PRESERVED LEMON, CAVIAR 32.0

WHOLE YORKSHIRE ROASTED GROUSE, OPAL PLUMS, APRICOT, ONION JAM, GAME JUS 40.0

BBQ MONKFISH, ROASTED NUTBOURNE PEPPERS, CHIVES, CURRY, TOBIKO 43.0 (TO SHARE FOR 2)

SALT BAKED POTATOES, ROSEMARY SALT 6.5

SPICED PURPLE NUTBOURNE CAULIFLOWER 6.5

NUTBOURNE TOMATO SALAD, BARNHAM BASIL, STRACCIATELLA 6.5

WOOKEY HOLE CHEDDAR, BATH SOFT, CASHEL BLUE, MICHEL MOUNT, REEVES CHUTNEY 15.0

HOMEMADE DARK CHOCOLATE CAKE, ALMONDS, CAMEL 8.0

BAKED WHITE CHOCOLATE TART, WILD BERRIES 8.0

SWEETCORN SET CREAM, BLUEBERRY, HOMEMADE HONEYCOMB 8.0

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

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.