



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, NUTBOURNE WONDER

Apple Brandy, Drambuie, Cinnamon & Lemon

WINE OF THE WEEK, NUTBOURNE PINOT NOIR, 2018

In celebration of harvest this month, enjoy this much anticipated vintage of our 100% Pinot Noir red wine from the wonderful hot summer of 2018.

SOURDOUGH BREAD, SMOKED BUTTER 4.0
MUSHROOM MARMITE ÉCLAIRS, CONFIT EGG YOLK 2.5 EACH
CRAB CLAW, TANGY TAMARIND EMULSION 9.0 EACH
BAKED TRUFFLED TUNWORTH CHEESE, CRISPBREAD & PEARS/
CHRISTMAS SPICED FRUIT CRACKERS
CONFIT PORK FRITTER, PICKLED WALNUT JAM /
CHORIZO, LABNEH, CRISPBREAD, CRISPY KALE

HAND-DIVED SCALLOPS, CHERVIL & BLACK TRUFFLE RISOTTO, CHILLI & APPLE 12.0
TORCHED SQUASH CARPACCIO, PUMPKIN SEED BUTTER, FRISÉE, SEED CLUSTERS 8.5
PORK & LARDO FARMHOUSE TERRINE, QUINCE & GOLDEN BEETROOT CHUTNEY 9.0
CHRISTMAS SPICED CHALKSTREAM TROUT, CRANBERRY, SOUR CREAM & DILL OIL 8.5
ENRICHED EGG YOLK PAPPARDELLE, VENISON RAGU/HARE RAGU/SMOKED PANCETTA 10.0

CRAB THERMIDOR, FENNEL & CLEMENTINE SALAD 24.0
FERMENTED VEGETABLES, BRITISH PULSE PITHIVIER, TAHINI & LEMON DRESSING 22.0
GUINEAFOWL SALTIMBOCCA, SAGE, SAUSAGE MEAT, SMOKED CHEDDAR & BACON, SHERRY VINEGAR JUS 23.0
BRAISED SUSSEX BEEF SHORT RIB, ROASTED JERUSALEM ARTICHOKE, SPROUT TOPS 24.0
WHOLE ROASTED MARKET FISH, WHEY & LEMON BUTTER SAUCE 25.0

SUSSEX BEEF WELLINGTON, MUSHROOM DUXELLE, RED WINE JUS 72.0

SAUTÉED WILD MUSHROOMS 5.5 / HASSELBACK POTATOES 4.0 / SHAVED BRUSSELS SPROUT, CHEDDAR, WALNUT APPLE SALAD 5.5

HAZELNUT PRALINE CHOCOLATE TORTE, SOUR CREAM 7.0
HONEYCOMB CRUNCHIE, MASCARPONE, TARRAGON SUGAR 6.0
CLEMENTINE & CRANBERRY FRANGIPANE, BURNT BUTTER CUSTARD 6.5
MINCE PIE JAMMY DODGER 2.5 EACH

@RABBIT_RESTO

GAME DISHES MAY CONTAIN SHOT.

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETRY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.
A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.