

# 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'.

## RABBIT APERITIF £10 - SANTA'S ROSY PLUMS

*Adnams Plum steeped Gin, Lemon Thyme, Cranberry Bitters*

## WINE OF THE WEEK

*CABERNET FRANC, CHAMP AUX LOUPS, CHÂTEAU SOUCHERIE, ANJOU, FRANCE 2016*  
Medium body with notes of blackberry and plum on the nose. Tight tannins with hints of liquorice and a tiny bit of smoke

£9.0 Glass, £27 Carafe, £48 Bottle

RABBIT'S BREAD, CEP BUTTER 2.5

MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 4.0

TREALEY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0

TURKEY SAUSAGE ROLL, TARRAGON, PICKLED MUSTARD SEED 5.0

WHIPPED COD'S ROE, NORI TAPIOCA CRACKER, ENGLISH CAVIAR 4.0

CARROT HUMMUS, HAZELNUT DUKKAH, CRUDITÉS, CARAWAY CRISP BREAD 5.0

GRILLED LEEK HEARTS, GARLIC EMULSION, SEED CLUSTERS, TRUFFLE 9.0

GIN CURED CHALK STREAM TROUT, BEETROOT, BUTTERMILK, MARIGOLD 9.5

PORK, APRICOT & PISTACHIO TERRINE, CARAMELISED APPLE, PICKLED RAISINS 10.0

SUSSEX CHORIZO, YOGHURT, CARAWAY CRISP BREAD, CRISPY KALE 9.0

SALT BAKED CELERIAC SCHNITZEL, MUSHROOM, ONION & OAT VELOUTÉ 16.0

CONFIT PORK BELLY, TRUFFLED CELERIAC, RAINBOW CHARD, ROSEMARY JUS 19.0

EGG YOLK ENRICHED PARSLEY LINGUINE, VENISON RAGU, SOMERSET PECORINO 18.5

ROASTED NORFOLK PHEASANT, RED CABBAGE, BEETROOT, RED WINE JUS 18.0

SUSSEX FALLOW DEER, JERUSALEM ARTICHOKE, MUSHROOMS, RED WINE JUS 22.0

SHAVED BRUSSELS SPROUT SALAD, CAVE AGED CHEDDAR, CANDIED WALNUT, APPLE 5.0

ROSEMARY & THYME POTATOES 5.0

CHEESE BOARD, PEAR & BEETROOT CHUTNEY, OAT BISCUIT 12.0

BATH SOFT, ISLE OF WIGHT BLUE, CAVE AGED CHEDDAR, RACHEL'S GOAT

SALTED CARAMEL CHOCOLATE TORTE, CRÈME FRAÎCHE 7.0

WHITE CHOCOLATE & DAMSON CHEESECAKE, MIRABELLE PLUMS 7.0

@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.