

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'.

APERITIF – BLOOD ORANGE & ROSEMARY SPRITZ
Blood Orange Infused Adnams Vodka, Rosemary, Soda

WINE OF THE WEEK – MACON-VERGISSON, DOMAINE SIMONIN, FRANCE 2018
A fresh, zesty wine with notes of citrus and gooseberry
£9 Glass, £27 Carafe, £46 Bottle

RABBIT'S BREAD, SMOKED BUTTER 2.5

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 2.5

CHARRED TROUT BELLY, SEA ASPARAGUS, VERBENA 3.0

TREELY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0

BROAD BEAN HUMMUS, CRUDITÉS, CRISP BREAD 5.0

ROASTED VEAL CARPACCIO, ANCHOVIES, MOREL CREAM, TARRAGON OIL 14.0

CURED CHALK STREAM TROUT, SEA PURSLANE, CAPERS, CRÈME FRAÎCHE 9.0

SOUTH COAST SCALLOPS, CAULIFLOWER PURÉE, ASPARAGUS, BUTTER SAUCE 12.0

ENGLISH BURRATA, HARISSA, ROCKET, MINT 12.0

LAMB SWEETBREADS, BACON JAM, PEAS, BUTTER SAUCE 10.0

SUSSEX CHORIZO, YOGHURT, CRISP BREAD, KALE 8.0

NUTBOURNE TOMATOES, PARSLEY, NORI, TARRAGON OIL 10.0

ROASTED GUINEA FOWL, OYSTER MUSHROOMS, ENGLISH MUSTARD SAUCE 22.0

SUSSEX BEEF SIRLOIN, BURNT CELERIAC, WYE VALLEY ASPARAGUS, RED WINE JUS 24.0

OVEN-BAKED WHOLE MONKFISH TAIL, TOMATO CONCASSÉ, CORNICHONS, TRUFFLED BUTTER SAUCE 32.0

JERSEY ROYALS, SUN-DRIED TOMATO, CHILLI & BLACK GARLIC 5.0

ROASTED CAULIFLOWER, ROCKET PESTO 5.0

ROCKET, SPINACH, RHUBARB VINAIGRETTE 4.0

RACHELS GOATS CHEESE, BURNT APPLE, CRISP BREAD 8.0

CHOCOLATE TORTE, CRÈME FRAICHE 7.0

ALMOND & STRAWBERRY TART, STRAWBERRY COMPÔTE, CHANTILLY CREAM 7.0

A PIECE OF HONEYCOMB CRUNCHY, MASCARPONE, TARRAGON SUGAR 3.5

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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 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.