

SUNDAYS ON THE

FARM

RABBIT PICKLEHOUSE BLOODY MARY

Adnam's First Rate Vodka, Pickle House tomato juice, lemon 12

Pinot Noir "Les Chapitres", Maison Jaffelin, France 2022

Bright ruby red. On the nose, the wine releases pronounced aromas of crunchy red fruits. Powerful, yet supple on the palate with smooth, coated tannins. The fruit is perfectly balanced with the oak, adding fine aromatic complexity.

67.5

HOMEMADE RABBIT BREAD, CEP BUTTER 4.0

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON 3.0 each SUFFOLK BLACK PUDDING, COX APPLE & CHILLI CHUTNEY, PICKLED MUSTARD SEEDS 4.0 each

GRILLED GOAT CHEESE, RED ONION & CHESTNUT JAM, SALSA VERDE 10.0 CRISPY SOUTHDOWNS DEER CIGARS, PICKLED MUSTARD SEEDS, TARRAGON EMULSION 10.0 CURED CHALKSTREAM TROUT, EVESHAM ICE LETTUCE, ROASTED NORI, TROUT ROE 12.5

HANDMADE GNOCCHI, SUSSEX BEEF RAGU, SOFT BATH FONDUE, CRISPY ROSEMARY 24.0 NORTH ATLANTIC COD, NUTBOURNE WINTER TURNIP, SEA HERBS, CAVIAR SAUCE 26.0

SUNDAYS FROM THE FARM

Our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms.

All roasts are served with roast potatoes, a Yorkshire Pudding, and seasonal vegetables.

LYON'S HILL BEEF SIRLOIN 28.0 SLOW COOKED LAMB LEG 24.0 ROASTED PORK SHOULDER 24.0 CREEDY CARVER CORN FED FARM CHICKEN 21.0 CONFIT CELERIAC, MUSTARD SEEDS, CRISPY SHALLOTS 19.5

Kids - Little ones should eat well too! We offer a Mini Roast - half the portion
for half the price. Please speak to a member of staff for more information

WINTER CABBAGE 5.0 ROAST POTATOES 5.0 TRADITIONAL YORKSHIRE PUDDING 2.5

RABBIT CHEESE BOARD: ASHCOMBE, YARLINGTON, EVE, HOMEMADE JAM 12.0 WHITE CHOCOLATE AND RHUBARB TART, CHOCOLATE SHAVINGS 7.0 RABBIT CHOCOLATE CAKE, SALTED CARAMEL, TOASTED HAZELNUTS 7.0

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