

RABBIT

SUNDAY ON THE FARM

From Saddleback Pork to Simmental Beef and Sussex Lamb, our meat is sustainably sourced from our bio-dynamic farm in West Sussex, and neighbouring Red Tractor approved farms.

RABBIT BLOODY MARY

Adnam's First Rate Vodka, Turner Hardy & Co fresh tomato juice, celery, lemon

RABBIT'S BREAD, CEP BUTTER 2.5
MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 4.0
WHIPPED COD ROE, SEAWEED TAPIOCA CRACKER, ENGLISH CAVIAR 4.0
BAKED TRUFFLE TUNWORTH, BEETROOT & PEAR CHUTNEY, CARAWAY CRISP 18.0



WINTER LEAF, GRILLED LEEK, SESAME YOGHURT, TRUFFLE DRESSING 8.5
PAN-FRIED GOAT'S CHEESE, HONEY GLAZED ALMONDS, LEMON THYME 9.0
CHALK STREAM TROUT GRAVALAX, GOLDEN BEETROOT, CRÈME FRAICHE, DILL 9.5



SUNDAY ROAST

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

SUSSEX BEEF SIRLOIN 24.0
CONFIT SADDLEBACK PORK BELLY 22.0
CATCH OF THE DAY, TARRAGON BUTTER SAUCE 21.0
CELERIAC STEAK, LOVAGE PESTO 16.0

WHOLE GRILLED GURNARD, GREEN TOMATO, LANGOUSTINE BISQUE 42.0 to share

CHEESE BOARD, PEAR & BEETROOT CHUTNEY, OAT BISCUITS 12.0
ISLE OF WIGHT BLUE, CAVE AGED CHEDDAR, KATHERINE'S GOAT, BATH SOFT

SALTED CARAMEL CHOCOLATE TORTE, MASCARPONE, CLEMENTINE 7.0
CARAMELISED APPLE TARTLET, LEMON CHANTILLY 7.0
PANNACOTTA, POACHED FORCED RHUBARB, GINGER, OAT CRUMB 7.0

@RABBIT_RESTO