

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.

Please note, our menu is subject to small changes according to what we receive from the market and farm.

RABBIT'S BREAD, CEP BUTTER 2.5
MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 4.0
WHIPPED COD'S ROE, NORI TAPIOCA CRACKER, ENGLISH CAVIAR 4.0
TREALY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0
CARROT HUMMUS, HAZELNUT DUKKAH, CRUDITES, CARAWAY CRISP BREAD 5.0



ENGLISH BURRATA, GRILLED PEARS, CHICORY, CELERY, PICKLED WALNUT 12.0
SUSSEX CHORIZO, YOGHURT, CARAWAY CRISP BREAD, CRISPY KALE 9.0
PORK, APRICOT & PISTACHIO TERRINE, APPLE, PICKLED RAISINS 10.0
GIN CURED CHALK STREAM TROUT, GOLDEN BEETROOT, CRÈME FRAÎCHE, DILL 9.0
SOUTH COAST SCALLOPS, CAULIFLOWER, PANCETTA, APPLE 14.0



SUNDAY ROAST

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

ROASTED SUSSEX BEEF SIRLOIN 24.0
PORK BELLY, CARAMELISED APPLE 22.0
SOUTHDOWN'S ROASTED PHEASANT 20.0
HARISSA CHARRED AUBERGINE 17.0
SHAVED BRUSSEL SPROUT SALAD, HONEY MUSTARD, CANDIED WALNUT, CHEDDAR 5.0
CHEESE BOARD, PEAR & BEETROOT CHUTNEY, CARAWAY CRISP BREAD 12.0
BATH SOFT, ISLE OF WIGHT BLUE, CAVE AGED CHEDDAR, RACHELS GOAT
SALTED CARAMEL CHOCOLATE TORTE, WHIPPED MASCARPONE, CHERRY 7.0
HONEY & YOGHURT PANNACOTTA, BLUEBERRY, OAT CRUMBLE 7.0

@RABBIT_RESTO