

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, SMOKED BUTTER 2.5
MUSHROOM MARMITE ÉCLAIRS, EGG CONFIT, CORNICHON 4.0
TREALY FARM PORK & FENNEL SALAMI, CORNICHONS 5.0
BROAD BEAN HUMMUS, NUTBOURNE TOMATO SALSA, CRUDITÉS, CRISP BREAD 5.0

CURED CHALK STREAM TROUT, LEMON CRÈME FRAÎCHE, PINE NUTS, CHILLI 9.5
SOUTH COAST SCALLOPS, SWEETCORN, BLACK PUDDING, APPLE, DILL 14.0
ENGLISH BURRATA, GRILLED PEACH, COURGETTE, CONFIT TOMATO, CHILLI 12.0
ROSE VEAL CARPACCIO, BROAD BEANS, SHALLOTS, TARRAGON EMULSION 9.0
SUSSEX CHORIZO, YOGHURT, CRISPY KALE, CARAWAY CRISP BREAD 8.0



SUNDAY ROAST

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

SUSSEX BEEF SIRLOIN 26.0
CONFIT LAMB SHOULDER 24.0
ROASTED CELERIAC 18.0
ROAST WHOLE WILD MONKFISH TAIL 32.0

NUTBOURNE TOMATO SALAD, GOATS CURD, BASIL 5.0
GREEN BEANS, WHITE TRUFFLE OIL 5.0

RACHELS GOATS CHEESE, BURNT APPLE, CRISP BREAD 8.0

CHEESE BOARD, QUINCE CHUTNEY, OAT BISCUITS 12.0
BATH SOFT, ISLE OF WIGHT BLUE, CAVE AGED CHEDDAR, RACHELS GOAT

SALTED CARAMEL CHOCOLATE TORTE, CRÈME FRAÎCHE, CHERRY 7.0
CARAMELISED WHITE CHOCOLATE, RASPBERRY MILLE FEUILLE, LEMON CURD 7.0
HONEY & ROSEMARY YOGHURT PANNACOTTA, REDCURRANT, HONEYCOMB 7.0



@RABBIT_RESTO