

RABBIT

BRITISH BISTRO

By Local & Wild

We use all things wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines – We call this "Local & Wild"

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| Daily Loosener – Sussex Strawberry & Mint Gimlet | 12.5 |
| Mint Infused Adnams Gin, Chichester Strawberry Syrup, Lemon Juice | |
| Nutbourne Pinot Gris, 2022 | 7.6 19.0 38.0 |
| Nutbourne's first release from the 2018 plantings, this limited-edition wine is made from 100% Pinot Gris. This still white wine is beautifully rounded, with bright floral notes, delicate pear and stone fruit. | |
| Domaine Laurent Boussey Monthélie 'Les Hauts Brins', 2016 | 13.0 36.0 68.0 |
| Domaine Boussey, a family-run winery in Monthélie, has been managed by Laurent and Karen Boussey since 2003, representing the fifth generation of the estate. The 2016 Monthélie 'Les Hauts Brins,' made from low-yield, hand-tended Pinot Noir vines, is aged for 12 months in older French oak barrels and is now at its peak, showcasing the exceptional quality of the estate's 14-hectare vineyard. | |
| Homemade Rabbit Wild Yeast Bread, House Butter | 4.0 |
| Caramelised Onion & Butterbean Hummus, Crudites, Crispbread | 8.5 |
| Chicken Liver Pate, Apple Chutney, Toasted Sourdough | 8.0 |
| Mushroom Marmite Éclair, Egg Confit, Cornichon (each) | 4.0 |
| Goats Cheese Mousse Tartlet, Sussex Honey (each) | 4.5 |
| Whipped Cod Roe, Rice Cracker (each) | 4.5 |
| Queen Scallops, Wild Garlic Butter, Bread Crumb | 19.5 |
| Grilled Cornish Mackerel, Dill Crème Fraiche, Fermented Beetroot | 10.5 |
| Atlantic Hake Fishcake, Lemon Tartare Emulsion | 9.5 |
| Acton Burrata, Red Onion Jam, Chicory | 14.5 |
| Sticky Glazed Pork Belly, House Pickle, Crispy Onions | 11.0 |
| Blood Sausage, Caramelised Apple Salsa, Mustard Cream Sauce | 9.0 |
| Hampshire Asparagus, Wild Garlic Mayo, Toasted Almonds | 14.0 |
| Charred Hispi Cabbage, Mint Yoghurt, Hazelnuts | 8.0 |
| Grilled Kentish Broccoli, Sumac, Tahini Yoghurt, Pickled Onions | 8.5 |
| Salt Baked Roast Potatoes Bistro Fries, Smoked Shallot Mayo | 6.0 |
| Arundel Butterhead Baby Lettuce & Preserved Vegetables, House Dressing | 7.0 |
| - FIRED ON ROBATA BBQ & ROTISSERIE | |
| King Oyster Mushroom, Truffled Pearl Barley, Crispy Onion | 22.0 |
| Atlantic Hake, Wild Garlic Velouté, Charred Asparagus, Crispy Capers | 26.0 |
| Chilli Glazed Pork Chop, Fermented Kentish Cabbage, Red Wine Jus | 25.0 |
| Lyons Hill Farm Aged Rib Eye, Chimichurri, Jus | 36.0 |
| Whole Plaice, Arundal Pak Choi, Lemon & Caper Butter | 34.0 |
| Lyons Hill Farm Aged Sirloin Chop 500 gr, Peppercorn Sauce | 57.0 |
| Wild Garlic Glazed ½ Rotisserie Free Range Chicken, Leeks, Sticky Onions | 38.0 |
| Served with Bistro Fries | |

If you like us, tell us! Share the love and tag @RABBIT_RESTO #localandwild

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY THANKS TO SMARTEST ENERGY.

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 SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

Cocktails

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| Berry Gimlet CRANBERRY INFUSED LONGSHORE VODKA, PLUM, VANILLA | 12.5 |
| Kicking Mule CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER BEER | 12.0 |
| Chilli Gimlet ADNAMS CHILLI INFUSED VODKA, ROSEMARY CORDIAL, LEMON JUICE | 12.5 |
| Nutbourne Negroni ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH | 13.5 |
| Banana Old Fashioned DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS | 13.5 |
| Old Fashioned FIELDEN RYE WHISKY, SUGAR, ANGOSTURA BITTERS | 14.5 |
| Spicy Margarita CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS | 14.0 |
| Espresso Martini ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, ESPRESSO | 13.5 |

Mocktails & Soft Drinks

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| Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER | 7.5 |
| Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA | 8.5 |
| Seedlip Sour SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER | 9.0 |
| Holos Kombucha (330ml) | 8.5 |
| Citra Hopped Hibiscus & Ginger Raspberry & Elderflower Basil & Mint | |

Beer & Cider

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| Hepworth Brewery, Blonde Lager (330ml) 5% | 6.0 |
| Hepworth Brewery, Prospect, Pale Ale (500ml) 4.5% | 7.5 |
| Adnams Dry Hopped Lager (440ml) 4.2% | 6.5 |
| Small Beer, Pale Ale (330ml) 2% | 6.5 |
| Small Beer, Lager (330ml) 2% | 6.5 |
| Lucky Saint, Unfiltered Lager (330ml) 0.5% | 5.5 |
| Adnams Wild Wave Cider (330ml) 5% | 5.5 |

Gin

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| Adnams Copper House Gin 40% | 9.75 |
| Sipsmith London Dry 41.6% | 11.0 |
| Hayman's London Dry 41.2% | 13.5 |
| The Botanist 46% | 13.5 |
| Hendrick's Gin 41.4% | 10.5 |
| Adnams First Rate, Triple Malt 45% | 12.5 |
| Hendrick's Lunar Gin 43.4% | 14.0 |

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| Gladwin Family Cookbook (ask to see a copy) - proceeds go to City Harvest | 25.0 |
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