

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".

FARM TO FORK MENU

2 COURSES 22.0 | 3 COURSES 25.0

While you wait

Rabbit Wild Yeast Bread, House Butter | 4.0

Mushroom Marmite Éclair, Egg Confit | 3.5 (each)

Nutbourne Blush Rose | 8.0 (glass)

BBQ Spiced Cauliflower, Tahini Yoghurt, Coriander OR

Venison Croquettes, Tarragon Emulsion, House Pickles

Prince Squash Risotto, Isle of White Blue, Sage, Hazelnuts OR

 $^{1}\!\!\!/_{4}$ Lemon & Thyme Rotisserie Chicken, Green Salsa

Add on:

Bistro fries OR Salt Baked Potatoes £5.50

Forced Rhubarb & Custard Tart

@RABBIT_RESTO