

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"

Daily Loosener - Chilli Gimlet	12.5
Adnams Chilli Infused Vodka, Rosemary Cordial, Lemon Juice	
Domaine Chanson Santenay 1er Cru Beauregard, Burgundy, France, 2017	14.0 35.0 66.0
Owned by the Bollinger Family since 1999, Domaine Chanson have one of the largest vineyard holdings in the Cote de Beaune. The 2017 Santenay Beauregard 1er Cru shows soft, supple and juicy red fruit aromas with layers of wild cherry, red currant, forest floor, a hint of vanilla alongside crushed rocks and rose petal notes. Perfect with game meats.	
Homemade Rabbit Wild Yeast Bread, House Butter	4.0
Mushroom Marmite Éclair, Egg Confit, Cornichon (each)	3.5
Whipped Cod Roe, Sourdough Crisp (each)	3.5
Goats Cheese Mousse Tartlet, Sussex Honey (each)	3.5
Scottish Scallop, Jazz Apple Salsa, Black Pudding Crumb	9.0
BBQ Spiced Cauliflower, Tahini Yoghurt, Coriander	8.0
Acton Burrata, Poached Pear, Endive, Hazelnut	13.0
Grilled Cornish Cuttlefish, Blood Orange & Sussex Kiwi Salsa, Romanesco	11.0
West Sussex Beef Heart Skewers, Port Glaze, Horseradish	10.5
Haggis, Swede & Carrot, Whisky Jus	14.0
Bistro Fries, House Seasoning	6.0
Salt Baked Potatoes, Smoked Shallot Mayo	7.5
BBQ Seasonal Greens, Mint Yoghurt & Hazelnuts	7.0
- FIRED ON ROBATA BBQ & ROTISSERIE -	
Crown Prince Squash Risotto, Isle of White Blue, Sage, Hazelnuts	22.0
Catch of the Day, Creamed Leeks, Crushed Lemon Potatoes	25.0
Chilli Glazed Pork Chop, Fermented Cabbage, Jus	25.0
Gressingham Duck Breast, Celeriac, Red Wine Poached Pear Jus	32.0
Lyon's Hill Aged Beef Rump, Chimichurri, Red Wine Jus	29.0
Venison Haunch, Wild Mushroom, Beetroot Puree, Jus	30.0
Lyons Hill Farm Bone-In Sirloin, Peppercorn Sauce (served with Salt Baked Potatoes)	62.0
	25.0
Gladwin Family Cookbook (ask to see a copy) - proceeds go to City Harvest	

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

Nutbourne Negroni ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH	13.5
Rhubarb Collins WARNERS RHUBARB GIN, RHUBARB SYRUP, LEMON JUICE, SODA	12.5
Banana Old Fashioned DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS	13.5
Spicy Margarita CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS	14.0
Winter Spritz HAYMANS SLOE GIN, APEROL, DOUBLE DUTCH SODA	12.0
Espresso Martini ADNAMS LONGSHORE VODKA, FAIR CAFÉ COFFEE LIQUER, SUGAR, ESPRESSO	13.5
Kicking Mule CHILLI INFUSED VODKA, LIME JUICE, DOUBLE DUTCH GINGER BEER	12.0
Burns Nights Brooklyn WOVEN HOMEMADE WHISKEY, LILLET BLANC, ORANGE BITTERS	14.0

Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins MUDDLED CUCUMBER, LIME, SUGAR, SODA	7.0
Forest Spritz EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	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

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

Adnams Copper House Gin 40%	8.5
Sipsmith London Dry 41.6%	9.0
Hayman's London Dry 41.2%	9.0
The Botanist 46%	10.5
Hendrick's Gin 41.4%	10.5
Adnams First Rate, Triple Malt 45%	10.5
Hendrick's Lunar Gin 43.4%	11.0

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