



From Field to Feast

Ten Years of Foraged Stories

Celebrate our 10th anniversary with a tasting menu that showcases autumn's wild ingredients and sustainably sourced produce. Each dish reflects how we've adapted our classics over the decade to preserve natural resources and honour the ever-changing ecosystem.

TO BEGIN

Mushroom Marmite Éclair
Charcoal Cracker, Fish Eggs
Endive & Goat's Cheese, Pear Confit
+ *Nutty Wild, Nutbourne Vineyards, Sussex*

FROM THE BEACH

Grilled Southwest Mackerel, Sea Buckthorn, Purslane, Fennel Pollen Vinaigrette
+ *Bacchus, Nutbourne Vineyards, Sussex, 2022*

FROM THE MEADOWS

Wild Fallow Deer Tartare, Venison Cigar, Juniper, Damson & Chilli Jam
+ *Abel Tasman, Chardonnay, NZ, 2021*

FROM THE FIELDS

BBQ Smoked Cauliflower, Wild Mushrooms, Pickled Walnut, Dandelion
+ *Abel Tasman, Chardonnay, NZ, 2021*

FROM THE PASTURES

Rotisserie Salt Beef, Horseradish Cream, Fermented Cabbage, Rye crumb
+ *B De Biac, Château Biac, Cadillac, Bordeaux, France, 2015*

FROM THE SOMERSET BARN

Drunk Cheddar & Apple Cider Brandy
+ *Kingston Black, Apple Cider Brandy, 11.5%*

FROM THE HEDGEROWS

The King's "Rocky" Road - Blackberry Marshmallow, Cobnut, Quince
+ *Kingston Black, Apple Cider Brandy, 11.5%*

48.0 PP | +40.0 PP For Wine Pairing

RABBIT

BRITISH BISTRO

@RABBIT_RESTO

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL



TO BEGIN

One-bite flavour bursts with foraged Sussex mushrooms, dehydrated and emulsified into our signature éclair—a Rabbit classic. Sustainably farmed fish eggs top charcoal crackers, while Chichester endive pairs with whipped goat's cheese and pear confit. These perfectly complement the dry, buttery Nutty Wild wine, celebrating its 10th anniversary.

FROM THE BEACH

Sustainably line-caught mackerel from Cornwall and Devon, abundant in UK waters, is flame-cooked for rich, caramelised flavours. Balanced by wild sea buckthorn and fennel pollen, its smoky, oily profile pairs perfectly with the fruity tang of our Nutbourne Bacchus—a true Sussex match.

FROM THE MEADOWS

Sustainably hunted wild fallow deer from Sussex, a lean and nutrient-rich meat, helps balance the ecosystem by preventing overpopulation. This dish uses the whole animal, showcasing our commitment to nose-to-tail cooking and waste reduction. Abel Chardonnay from Nelson, crafted by the daughter of longtime friends James and Wendy, perfectly complements this dish.

FROM THE FIELDS

Cauliflower, a farmer's favourite for its high yield and low water needs, is used whole in this dish. We're celebrating its return as Rabbit's top seller from our opening year.

FROM THE PASTURES

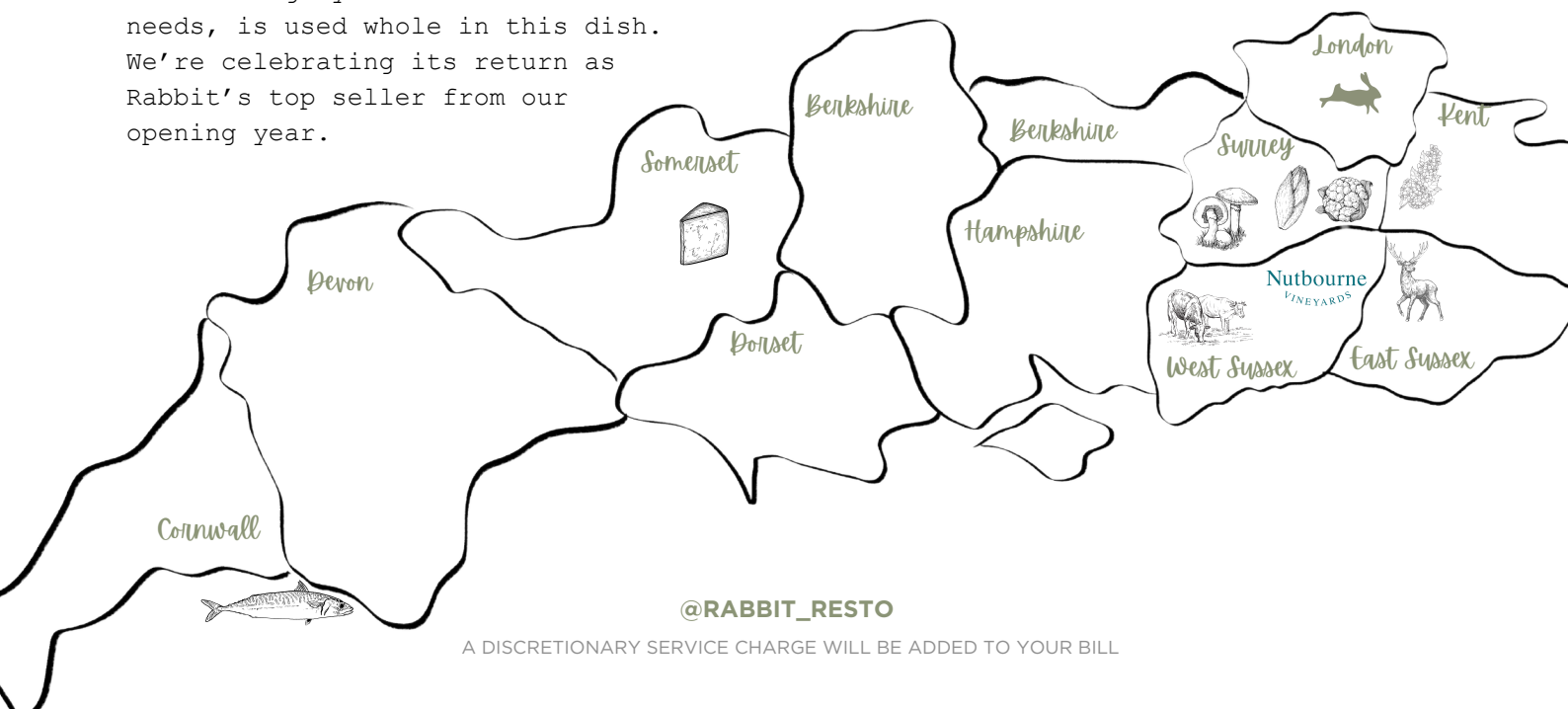
Our grass-fed cattle graze the River Arun water meadows in summer and return to the vineyard farm in winter, supporting wildlife and biodiversity. Each animal provides over 1,200 meals. Longtime friends Yasmina and Richard have always served B de Biac by the glass. The salt beef pairs perfectly with this bold red, which achieves a balanced power.

FROM THE SOMERSET BARN

Drunken Cheddar, aged 24 months and soaked in apple brandy, delivers a sweet, fermented finish with delightful salt crystals. No Rabbit meal is complete without Kingston Black cider brandy, adding a rich, caramel-apple finish. It's a taste of the countryside.

FROM THE HEDGEROWS

A modern twist on a 60s classic, featuring local foraged hedgerow treasures, honours King Charles and Rabbit's Chelsea location, while showcasing a decade of foraging expertise.



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