

RABBIT

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BRITISH BISTRO

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 24.0 | 3 COURSES 28.0

While you wait

Nutbourne Pinot Gris, 2022 | 7.6 (*glass*)

Rabbit Wild Yeast Bread, House Butter | 4.0

Mushroom Marmite Éclair, Egg Confit | 3.5 (*each*)

BBQ Broccoli, Tahini Yoghurt, Coriander

OR

Sticky Glazed Pork Belly, House Pickle, Crackling

King Oyster Mushroom, Truffled Pearl Barley, Crispy Onion

OR

¼ Wild Garlic Rotisserie Chicken, Green Salsa

Dark Chocolate Mousse, Red Currant

Add on:

Bistro Fries, House Seasoning | 6.0

Salt Baked Potatoes, Smoked Shallot Mayo | 6.0

Sussex Oak & Apple Salad | 7.0

@RABBIT_RESTO

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY.
GAME DISHES MAY CONTAIN SHOT | A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.