

# 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".

### LOCAL & WILD MENU

49.5 | +38.0 for wine pairing

#### Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon  
Somerset Goat's Cheese Cornetto, Honey  
*Nutty Vintage, Nutbourne Vineyards, Sussex, 2018*

#### Sea

Whipped Cod's Roe, Caraway Crispbread, Crudit   
*Bone Dry Riesling, Trocken, Pfalz*

#### Field

Wild Venison Croquettes, Smoked Shallot Mayo  
*Chablis, Domaine Fourrey, France, 2022*

#### Farm

Charred Arundel Pak Choi, Mint Yoghurt, Sussex Honey  
*M canique, Old Wine Carignan, France*

#### Grass

Flank Steak, Chimichurri, Salsa  
*El Cipres, Malbec, Bodega Luis, Correas, Argentina*

#### Sweet

Dark Chocolate Mousse, Chichester Strawberries, Hazelnut  
*Coteaux De Layon, Ch teau Soucherie, France*

@RABBIT\_RESTO

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