

RABBIT

BRITISH BISTRO

By Local & Wild

We use wild, foraged & locally grown, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

While you wait

Nutty Vintage, Nutbourne Vineyards, Sussex | 14.0 (glass)

Mushroom Marmite Éclair, Egg Confit, Cornichon | 4.0 (each)

Goat's Cheese Mousse Tartlet, Sussex Honey | 4.5 (each)

Starter

Butterbean & Caramelised Onion Hummus, Crudités, Crispbread

OR

Chicken Liver Pâté, Baby Onion Chutney, Toasted Bread

Main

Chichester Fennel, Puy Lentils, Tahini Yoghurt, Crispy Onions

OR

¼ Cotswold Rotisserie Free Range Chicken, Chimichurri

Dessert

Dark Chocolate Mousse, Pumpkin Seeds Praline

Add on

Lincolnshire Savoy Cabbage, Apple & Onion Dressing | 7.5

Bistro Fries | Salt Baked Potatoes | 6.5

Truffled Salt Baked Potato, English Pecorino | 8.5

@RABBIT_RESTO

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

