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"

*Tuesday 10th November*

**Daily Loosener – Quince Plane** 12.5

*ADNAMS SINGLE MALT WHISKY, HAYMANS SLOE GIN, AMARO, QUINCE, CITRUS*

**Chateau Veyry, Cotes du Castillon, Bordeaux, France, 2016** 15.0 | 45.0 | 78.0

*Château Veyry is a favourite of ours. The hugely talented Christian Veyry owns this tiny vineyard in the same limestone slope that journeys through the neighbouring appellation of Saint-Emilion. Made predominantly from Merlot with a touch of Cabernet Franc. It is rich, beautifully balanced, full of mature fruit and elegant structure. A fantastic match for our game dishes.*

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|---|---|
| Homemade Rabbit Bread, House Butter | 5.0 |
| Mushroom Marmite Éclair, Egg Confit, Cornichon *(each)* | 4.0 |
| Goat's Cheese Mousse Tartlet, Sussex Honey *(each)* | 4.5 |
| Maldon Oyster, Shallot Vinaigrette | 4.5 \| 25.0 |
| Butterbean & Caramelised Onion Hummus, Crudités, Crispbread | 9.5 |
| Chicken Liver Pate, Shallot Chutney, Toasted Bread | 10.5 |
| London Burrata, Tomato Chutney, Sussex Seeds | 14.5 |
| Sussex Courgette Carpaccio, Sommerset Feta, Tahini, Sussex Seeds | 10.5 |
| Reuben Venison Croquettes, Chilli Mayo | 13.0 |
| Lincolnshire Savoy Cabbage, Anchovy Sauce, Crispy Onion | 10.5 |
| Bosham Broccoli, Crème Fraiche, Chilli Jam, Dukkha | 12.5 |
| Hampshire Chalk Stream Cured Trout, English Ponzu, Sussex Seeds | 12.5 |
| Sussex Beef Tartare, Confit Egg Yolk, Cornichons | 15.0 |
| Scottish Scallops, Celeriac Puree, Apple Salsa | 16.5 |
| Forager Mixed Leaf Salad, Radish, Champagne Vinaigrette | 7.5 |
| Bistro Fries \| Salt Baked Potatoes | 6.5 |
| Truffled Salt Baked Potatoes, English Pecorino | 7.5 |

**Fired On Robata BBQ & Rotisserie**

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|---|---|
| Butternut Squash, Mushroom & Celeriac Wellington, Glazed Beets, Tahini | 25.0 |
| Day Boat Pollock Fillet, Pak Choy, Trout Roe, Butter Sauce | 28.0 |
| ½ Cotswolds Free Range Chicken, Chimichurri, Red Wine Sauce | 36.0 |
| South Downs Wild Fallow Deer, Butternut Squash, Purple Kale | 34.0 |
| Tamworth Pork Chop, Chapel Farm Hispi Cabbage, Mustard Jus | 28.0 |
| 300g Dry Aged Regenerative Sirloin Steak, Peppercorn Sauce | 40.0 |

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WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

GAME DISHES MAY CONTAIN SHOT | PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

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**Cocktails**

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|---|---|
| Rabbit Spritz \| ROSEMARY & THYME INFUSED GIN, VERMOUTH, CITRUS, SUGAR, SODA | 14.0 |
| English 75 \| SIPSMITH GIN, NUTTY VINTAGE, CITRUS, SUGAR SYRUP | 14.5 |
| Nutbourne Negroni \| ADNAMS GIN, CAMPARI, CAMILLE NO.2 LONDON VERMOUTH | 14.5 |
| Spicy Margarita \| CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS | 14.5 |
| Old Fashioned \| ADNAMS SINGLE MALT WHISKY, SUGAR, ANGOSTURA BITTERS | 14.5 |
| Amaretto Sour \| DISARONNO AMARETTO, LEMON JUICE, MIRACULOUS FOAMER | 13.0 |
| Banana Old Fashioned \| DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS | 14.0 |
| Mezcal Paloma \| OJO DE DIOS, PINK GRAPEFRUIT, AGAVE SYRUP, CITRUS | 13.5 |

**Mocktails & Soft Drinks**

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|---|---|
| Apple, Elderflower & Mint Fizz \| CLOUDY APPLE, ELDERFLOWER, MINT, SODA | 8.0 |
| Seedlip Sour \| SEEDLIP GARDEN 108, LEMON, MIRACULOUS FOAMER | 9.0 |
| Forest Spritz \| EVERLEAF FOREST, TONIC WATER, ORANGE SLICE | 8.5 |
| Tea Negroni \| BOTIVO APERITIF, EARL GREY TEA, HONEY, GRAPEFRUIT BITTERS, ORANGE | 9.0 |
| Holos Kombucha *(330ml)* - \| Basil & Mint \| Ginger & Hibiscus | 8.5 |

**Beer**

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|---|---|
| Hepworth Brewery, Blonde Lager *(330ml)* \| 5% | 7.2 |
| Hepworth Brewery, Prospect, Pale Ale *(500ml)* \| 4.5% | 7.7 |
| Adnams Dry Hopped Lager *(440ml)* \| 4.2% | 7.0 |
| Small Beer, Lager *(350ml)* \| 2.1% | 6.5 |
| Small Beer, Pale Ale *(350ml)* \| 2.5% | 6.5 |
| Adnams Wild Wave Cider *(330ml)* \| 5% | 5.5 |
| Lucky Saint, Unfiltered Lager *(330ml)* \| 0.5% | 5.8 |

**Gin** *(35ml)*

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|---|---|
| Adnams Copper House Gin 40% | 12.0 |
| The Botanist 45% | 13.5 |
| Sipsmith London Dry 41.6% | 12.5 |
| Hayman's London Dry 41.2% | 12.5 |
| Hendrick's Gin 41.4% | 14.0 |
| Adnams First Rate, Triple Malt 45% | 13.0 |

**Gladwin Family Cookbook (ask to see a copy) – proceeds go to City Harvest** **25.0**

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