RABBIT BRITISH BISTRO

By Local & Wild

CHRISTMAS MENU

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Seasonal Daily Loosener	13.5
Nutty Vintage (Glass)	15.0
The Pickle House Bloody Mary Christmas Cracker	8.5

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Endive, Stilton, Pear Jam
Sourdough Bread, Cep Butter
Cornish Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa

Sharing plates

South Coast Grilled Octopus, Masala-Spiced Butternut, Dill Cream
Pigs In Blankets, Rosemary, Honey Mustard Crème Fraîche
Sussex Partridge Popcorn, Spiced Plum Ketchup, Pine Salt

Prime Cuts (Choice Of)

Grilled South Downs Venison, Celeriac Purée, Honey Berries
Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Cranberry, Pumpkin Seeds (v)
Sussex Beef Fillet, Tarragon Mushroom Duxelles, Red Wine Jus (+14.0pp)| *160g*

Sides

Rosemary & Thyme Potatoes
Shaved Brussels Sprouts, Keen's Cheddar, Sussex Seeds, Jazz Apple Salsa

Pudding

Sticky Toffee Pear Parkin, Butterscotch, Clotted Cream
Dark Chocolate Mousse, Salted Caramel, Buckwheat
Honey-Baked Truffled Brie, Crispbread (+6.0pp for 3 people) |*165g*

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

68.0

RABBIT BRITISH BISTRO

By Local & Wild

CHRISTMAS MENU Pesc.

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Seasonal Daily Loosener	13.5
Nutty Vintage (Glass)	15.0
The Pickle House Bloody Mary Christmas Cracker	8.5

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Endive, Stilton, Pear Jam
Sourdough Bread, Cep Butter
Cornish Scallop, Burnt Butter Emulsion, Apple & Chervil Salsa

Sharing plates

South Coast Grilled Octopus, Masala-Spiced Butternut, Dill Cream
Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread
Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Chalk Stream Trout & Chard Wellington, Watercress Crème Fraîche
Pan-Fried Goat's Cheese, Wild Mushrooms, Pumpkin, Cranberry, Pumpkin Seeds (v)
Cauliflower Steak, Apple Salsa, Tahini Yoghurt

Sides

Rosemary & Thyme Potatoes
Shaved Brussels Sprouts, Keen's Cheddar, Sussex Seeds, Jazz Apple Salsa

Pudding

Sticky Toffee Pear Parkin, Butterscotch Sauce, Clotted Cream
Dark Chocolate Mousse, Salted Caramel, Buckwheat
Honey Baked Truffled Brie, Crispbread (+6.0pp for 3 people) | *165g*

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

68.0

RABBIT BRITISH BISTRO

By Local & Wild

CHRISTMAS MENU Vege.

This is a family-sharing style menu for the table, with a choice of one prime cut per person.

While You Wait

Seasonal Daily Loosener	13.5
Nutty Vintage (Glass)	15.0
The Pickle House Bloody Mary Christmas Cracker	8.5

Mouthfuls

Mushroom Marmite Éclairs, Confit Egg Yolk
Endive, Stilton, Pear Jam
Caramelised Onion & Butterbean Hummus, Dukkah, Crispbread
Sourdough Bread, Cep Butter

Sharing plates

Grilled Leek Hearts, Caramelised Apple, Sussex Seed Clusters, Chicory
King Oyster Mushroom Carpaccio, Whey Cheese, Sunflower Seed Chilli Dressing
Crown Prince Squash Popcorn, Cranberry Ketchup, Pine Salt

Prime Cuts (Choice Of)

Pan-Fried Goat's Cheese, Wild Mushrooms, Pumpkin, Cranberry, Pumpkin Seeds (v)
Cauliflower Steak, Apple Salsa, Tahini Yoghurt

Sides

Rosemary & Thyme Potatoes
Shaved Brussels Sprouts, Keen's Cheddar, Sussex Seeds, Jazz Apple Salsa

Pudding

Sticky Toffee Pear Parkin, Butterscotch Sauce, Clotted Cream
Dark Chocolate Mousse, Salted Caramel, Buckwheat
Honey Baked Truffled Brie, Crispbread (+6.0pp for 3 people) | *165g*

For The Road

Mince Pie Jammy Dodger, Brandy Butter, Espresso Martini (+12.0pp)

68.0