

# RABBIT

---

## 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

52.0 | +38.0 for wine pairing

#### Snacks

Mushroom Marmite Éclair, Egg Confit, Cornichon  
Goats Cheese Mousse Tartlet, Sussex Honey  
*Nutty Wild, Nutbourne Vineyards, Sussex*

#### Sea

Scorched Mackerel, Dill Crème Fraiche  
*Sussex Reserve, Nutbourne Vineyards, Sussex, England 2023*

#### Soil

BBQ Broccoli, Sumac, Chilli Dressing  
*Nutbourne Pinot Gris, Sussex, 2022*

#### Farm

Yorkshire Grouse Breast, Braised Chicory, Poached Plum  
*Baccolo Appassimento Rosso, Veneto, 2023*

#### Grass

Lyons Hill Beef Sirloin, Chimichurri, Jus  
*Rioja, RODA Reserva, Spain, 2019*

#### Sweet

Dark Chocolate Mousse, Miraval Olive Oil  
*Maison Sichel, Sauternes, 2023*

@RABBIT\_RESTO

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