

Local & Wild



BRITISH BISTRO

Private & Semi-Private Bookings

172 Kings Road Chelsea, London, SW3 4UP
020 375 00172 | info@rabbit-restaurant.com



Welcome to Rabbit British Bistro

Rabbit British Bistro is the perfect neighbourhood destination for comforting British dishes, many of which are cooked on our unique indoor BBQ rotisserie.

Located on the iconic King's Road, Rabbit British Bistro brings the English countryside's freshness and vibrancy to Chelsea, with a focus on farm-to-fork and low-waste practices.

Our seasonally-changing menu celebrates Local and Wild produce, featuring ingredients from our family farm in

West Sussex and complemented by our family-owned, award-winning English wines from Nutbourne Vineyards.

Rabbit is a unique spot for private events, perfect for gathering with friends, celebrating weddings, or hosting large groups for lunch or dinner.

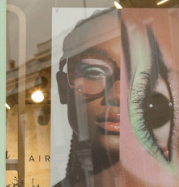


RABBIT

FARM TO FORK

BRITISH BISTRO

ENGLISH WINES



EYE CONTACT
IS THE FIRST STEP.
EYE TEST IS THE NEXT
BOOK NOW.

Private Hire

At Rabbit British Bistro, we bring countryside warmth to London, making it the perfect setting for special occasions - birthdays, weddings, or corporate gatherings.

Our venue is available for exclusive hire, seating up to 56 guests. Enjoy our seasonal Feasting menu, crafted from fresh, sustainable ingredients, with options for a full day or evening booking. Please contact us to find out about our minimum spend.

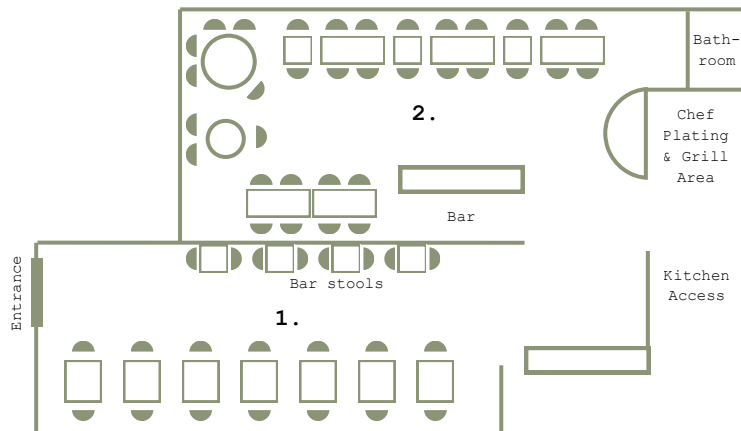
Please note that we require a £500 deposit which will be deducted from the final bill on the day (regardless of party size or day).



Semi-Private Hire

For a semi-private experience, consider 1. The Rabbit's Head space by the entrance, ideal for intimate gatherings of 12 to 16. The Rabbit's Tail at the back of the restaurant, perfectly suited up to 40 seated and 50 standing.

Wherever you choose to gather, our cosy bistro interiors will make you feel right at home, while our dedicated team ensures every detail is just right.







Feasting Menu

Seasonal Sample

Snacks

Rabbit Wild Yeast Bread, House Butter
Mushroom Marmite Éclair, Egg Confit, Cornichon
Somerset Goat's Cheese Tartlet, Honey

Sharing Starters

Torched Cornish Sardines, Bruschetta, Chimichurri
Braised Venison Cigars, Pickled Shallot Emulsion
Chichester Beetroot, Pickled Fennel, Goat's Cheese, Walnuts

Main Course *(to choose from)*

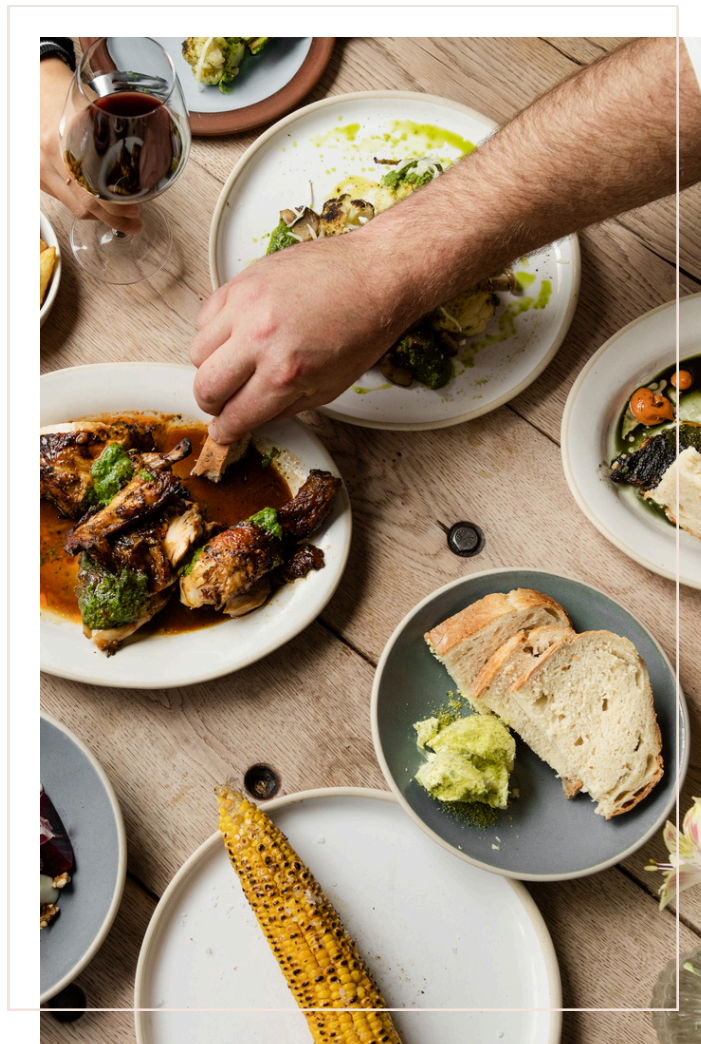
Roast Celeriac, Wild Mushroom, Walnut & Parsley Pesto
Or
Lyon's Hill Farm Beef Flank, Chimichurri, Red Wine Jus
Or
Poached Sea Trout, Creamed Leeks, Parsley Oil

SWEET

Vanilla Set Cream, Salted Caramel, Mint Crumb

- 58.0 -

**Please note dishes and prices might vary depending on availability.*





Drinks Menu

Seasonal Sample

Daily Loosener Seasonal Cocktail	12.0
Nutbourne Negroni	12.5
Sussex 75	13.0
Shedspresso Martini	12.5
Peach & Rose Cup	12.0
Nutty Wild, Nutbourne Vineyards, Sussex	10.5 43.9
Nutty Vintage, Nutbourne Vineyards, Sussex, 2018	12.5 56.5
Champagne Lagache, Blanc De Blancs Reserve, NV	14.5 72.0
Bollinger NV, Special Cuvée, Champagne, France	92.0
Sussex Reserve, Nutbourne Vineyards, Sussex, 2022	7.5 22.0 34.5
Bacchus, Nutbourne Vineyards, Sussex, 2023	10.0 29.5 49.5
Abel Tasman Chardonnay, New Zealand, 2021	13.5 40.0 68.0
Sauvignon Blanc, Dog Point, Marlborough, 2020	14.0 41.5 69.5
Altura 350, Dom P. Sichel, Carignan, France, 2019	10.0 20.5 49.5
Altos Rioja Crianza, Alavesa, Spain, 2019	12.0 35.5 59.5
Pinot Noir, Les Chapitres, Maison Jaffelin, 2022	14.0 41.5 69.5
Coudoulet De Beaucastel, Famille Perrin, 2021	72.0

**Please note offerings and prices might vary depending on availability.*





Local & Wild



THE SHED



RABBIT



sussex



THE BLACK LAMB



THE PIG'S EAR