

# 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"

Friday 3<sup>rd</sup> October

<b>Daily Loosener – Spiced Pumpkin Daiquiri</b>	12.5
Tow Drifters Rum, Spiced Sussex Pumkin Puree, Citrus	
<b>Félicie de Biac, Langoiran, Bordeaux, 2020</b>	12.5   34.0   64.0
Félicie is the outstanding dry white Sauvignon Sémillon blend created by our great friends at Château Biac. The magnificent 2020 is beautifully textured with honeysuckle, orange blossom, lemon meringue and vanilla. It's a complex, layered delight.	
<b>Rioja, RODA Reserva, Spain, 2019</b>	12.5   34.0   64.0
<i>After a visit to Rioja this summer we fell in love with RODA Reserva 2019 – and it shone with everything we ate from grilled beef to delicate fish. This modern Rioja is bursting with ripe red and black fruits, spice, cedar, and subtle oak, delivering freshness, savoury depth, but with elegant structure. It's the perfect wine for autumn, pairing effortlessly with grilled steak, braised venison, mushroom-based dishes – not to mention a Sunday roast.</i>	
Homemade Rabbit Bread, House Butter	4.5
Mushroom Marmite Éclair, Egg Confit, Cornichon (each)	4.0
Goats Cheese Mousse Tartlet, Sussex Honey (each)	4.5
Butterbean & Caramelised Onion Hummus, Crudites, Crispbread	8.5
BBQ Arundel Padron Peppers	7.0
Chicken Liver Pate, Apple Chutney, Grilled Bread	9.0
Caramelised Endive, Radicchio, Shropshire Blue, Pear	12.5
Acton Burrata, Basil Pesto, Tomato Chutney, Cherry Tomatoes	15.0
Hand Dived Scallops, Glazed Pork Belly, Apple Salsa	16.0
Cornish Blue Fin Tuna, Soy Glaze, Spring Onions	18.0
Spiced Sussex Lamb Skewers, Cucumber & Mint Yogurt	12.0
Nutbourne Tomato Salad, Crispy Onions, Basil Dressing	10.0
Chargrilled Seasonal Veg, Basil Dressing	8.5
BBQ Broccoli, Sumac, Pickled Fennel	8.0
Bistro Fries / Crispy New Potatoes, Smoked Shallot Mayo	6.5
Crispy Potato Terrine, Smoked Shallot Mayo	8.0
<b>Fired On Robata BBQ &amp; Rotisserie</b>	
BBQ Courgettes, Braised Lentils, Tahini Emulsion, Crispy Onions	21.0
Atlantic Seabass, Bosham Pepper Peperonata, Parsley Oil	27.0
Herb Marinated Pork Chop, Charred Hispi Cabbage, Jus	28.0
Gressingham Duck Breast, Poached Plum, Wild Mushrooms, Cavolo Nero	34.0
½ Rotisserie Free Range Chicken, Kale, Herb Salsa	32.0
Newlyn Whole John Dory, Roast Heritage Tomato, Fennel & Dill Salsa	30.0
<b>Dry Aged Beef (to share)</b>	
900g Rib On the Bone, Chimichurri, Jus, Choice of 2 Sides	110.0

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If you like us, tell us! Share the love and tag @RABBIT\_RESTO #localandwild

WE OPERATE UNDER 100% RENEWABLE ELECTRICITY

GAME DISHES MAY CONTAIN SHOT | PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS SO WE CAN MAKE SUITABLE SUGGESTIONS.  
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

## Cocktails

Rabbit Spritz   ADNAMS GIN, ELDERFLOWER, NUTTY WILD	12.5
Cranberry Thyme   ADNAMS VODKA, LILLET BLANC, THYME & CRANBERRY	13.0
Kicking Mule   CHILLI INFUSED ADNAMS VODKA, LIME JUICE, DOUBLE DUTCH GINGER ALE	12.0
Nutbourne Negroni   ADNAMS GIN, CAMPARI, CAMILLE NO.5 VERMOUTH	13.5
Banana Old Fashioned   DISCARDED BANANA PEEL RUM, SUGAR, ANGASTURA BITTERS	13.5
Spicy Margarita   CAZCABEL TEQUILA, CHILLI, COINTREAU, CITRUS	14.0
Old Fashioned   WOODFORD RESERVE WHISKY, SUGAR, ANGOSTURA BITTERS	14.5

## Mocktails & Soft Drinks

Apple Elderflower & Mint Fizz   ELDERFLOWER, CLOUDY APPLE, MINT, SPARKLING WATER	7.5
Virgin Cucumber Collins   CUCUMBER, LIME, SUGAR, SODA	8.5
Forest Spritz   EVERLEAF FOREST, TONIC WATER, ORANGE SLICE	8.5
Seedlip Sour   SEEDLIP GROVE 42, LEMON, MIRACULOUS FOAMER	9.0
Holos Kombucha (330ml)	8.5
Citra Hopped   Basil & Mint	

## Beer & Cider

Hepworth Brewery, Blonde Lager (330ml)   5%	6.0
Hepworth Brewery, Prospect, Pale Ale (500ml)   4.5%	7.5
Adnams Dry Hopped Lager (440ml)   4.2%	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%	5.5

## Gin

Adnams Copper House Gin 40%	9.75
Sapling London Dry 40%	10.5
Sipsmith London Dry 41.6%	11.0
Hayman's London Dry 41.2%	13.5
The Botanist 46%	13.5
Hendrick's Gin 41.4%	13.5
Adnams First Rate, Triple Malt 45%	12.5

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

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