

# RABBIT

---

## BRITISH BISTRO

By Local & Wild

We use wild, foraged & locally grown produce, including sustainable livestock from the Gladwin's family farm in Sussex & by-catch specials from nearby coastlines.

### FARM-TO-FORK LUNCH MENU

24.0 for 2 courses | 28.0 for 3 courses

#### While you wait

Nutty Vintage, Nutbourne Vineyards, Sussex | 12.5 (*glass*)

Homemade Rabbit Wild Yeast Bread, House Butter | 4.5

Mushroom Marmite Éclair, Egg Confit, Cornichon | 4.0 (*each*)

#### Starter

London Burrata, Nutbourne Tomato & Strawberry, Basil Pesto  
OR

Salt Beef & Red Leicester Croquettes, Fermented Chilli Mayo

#### Main

Roast Fennel, Puy Lentils, Tahini Dressing

OR

¼ Cotswold Rotisserie Free Range Chicken, Chimichurri

#### Dessert

Dark Chocolate Mousse, Chocolate Shavings

#### Add On

Nutbourne Tomato Salad, Feta Mousse, Sunflower Seeds | 10.0

Bistro Fries | Salt Baked Potatoes | 6.5

Truffled Salt Baked Potato, English Pecorino | 8.5

@RABBIT\_RESTO

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

