



At RABBIT we farm, forage, and produce seasonal British food.
This Menu is suited to groups sharing and celebrating

RABBIT CHRISTMAS FEAST MENU DECEMBER 2018

MOUTHFULS

BEETROOT CRISP, GOAT'S CHEESE, QUINCE
BROWN CRAB BOMB, LEMON, DULSE
TURKEY AND TARRAGON SAUSAGE ROLE
MUSHROOM MARMITE ECLAIR, EGG CONFIT

NUTBOURNE CURES

TROUT TARTARE, RAINBOW BEETS, BUTTERMILK, PICKLED RAPESEEDS, DILL
RED GROUSE, BLACKBERRY, BURNT BUTTER EMULSION, CHEDDAR CRUMB, WOOD SORREL
SHED SOURDOUGH BREAD, SHALLOT BUTTER

SHARING PLATES FOR THE TABLE

HAND DIVED LULWORTH SCALLOP, WHITE BALSAMIC CAVIAR, SUMAC PUFFS
PARTRIDGE POPCORN, PINE AND ROSHIP KETCHUP
BLACK TRUFFLE & MANOR FARM CHEDDAR FONDUE, COMICE PEAR, SOURDOUGH SOLDIERS

PRIME CUTS

CHOICE OF

GRILLED SUSSEX VENISON, MUSHROOM DUXELLES, BLACK CABBAGE, JUNIPER, REINDEER MOSS,
SOMERSET CIDER BRANDY JUS

POLLOCK & RAINBOW CHARD WELLINGTON, WATERCRESS CRÈME FRAICHE

WILD MUSHROOM RAGU, CELERIAC, SAGE (V)

PUDS

THE SHED MAGNUM VIENNETTA PARFAIT
HONEYCOMB CRUNCHY, MASCAPONE, TARRAGON SUGAR
MINCE PIE JAMMY DODGER



Follow us @theshed_resto for daily updates

Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions. A discretionary 12.5% service charge is added to every bill.
Game dishes may contain shot.