



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



PESCETARIAN CHRISTMAS FEAST DECEMBER 2018

MOUTHFULS

BEETROOT CRISP, GOAT'S CHEESE QUINCE
BROWN CRAB BOMB, LEMON, DULSE
ENDIVE, ARTICHOKE MUD, THYME
MUSHROOM MARMITE ECLAIR, EGG CONFIT

NUTBOURNE CURES

TROUT TARTARE, RAINBOW BEETS, BUTTERMILK, PICKLED RAPESEEDS, DILL
CARAMELISED ONION, BUTTER BEAN HUMMUS, DUKKAH, CARAWAY CRISP, RED CABBAGE
THE SHED SOURDOUGH, SHALLOT BUTTER

SHARING PLATES FOR THE TABLE

HAND DIVED LULWORTH SCALLOP, WHITE BALSAMIC CAVIAR, SUMAC PUFFS
SHAVED BRUSSEL SPROUT, CHEDDAR, APPLE & WALNUT SALAD
BLACK TRUFFLE & MANOR FARM CHEDDAR FONDUE, COMICE PEAR, SOURDOUGH SOLDIERS

PRIME CUTS CHOICE OF

SALT BAKED TURNIPS, RED CABBAGE, CHESTNUTS, CRANBERRIES, TAHINI (VEGAN)
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 at @Rabbit_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.