



At RABBIT we farm, forage, and produce seasonal British food.
We call this Local & Wild
This Menu is suited to groups sharing and celebrating

RABBIT VEGAN CHRISTMAS FEAST MENU 2018

MOUTHFULS

BEETROOT CRISP, QUINCE
ENDIVE, ARTICHOKE MUD, THYME
OAK SMOKED POTATO, HARISSA
UMAMI BLACK CARROT

NUTBOURNE CURES

RAINBOW BEETROOT CARPACCIO, STAR ANISE, SUNFLOWER, CHIVES, DILL
SWEET KALE CRISPS

CARAMELISED ONION, BUTTER BEAN HUMMUS, DUKKAH, CARAWAY CRISP, RED CABBAGE

SHED SOURDOUGH BREAD, SMOKED RAPE SED OIL

SHARING PLATES FOR THE TABLE

ROASTED PUMKIN SQUASH, TAHINI AND LEMON DRESSING

SHAVED BRUSSELL SPROUT, LEMON, APPLE & WALNUT SALAD

WINTER ROOT SALAD, HONEY MUSTARD, SUSSEX SEEDS

PRIME CUT

SALT BAKED TURNIPS, RED CABBAGE JAM, CHESTNUTS, CRANBERRIES, TAHINI, DANDILOIN

PUDS

WINTER FRUIT COMPOTE, ALMOND MILK GRANITA, CHOCOLATE, ALMOND CRUMBLE



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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.