A Tale of Food, Fashion, and Faraway Dreams

JACK & JESSE RABBIT

It began, as many great adventures do, with a single spark, a curious glint in the eye of Jack Rabbit and a flutter of silk around the ears of his ever-stylish wife, Jesse.
Jack, dapper to his whiskers, never could resist a good jacket, a well-cut soufflé, or the sound of his suitcase clicking shut for the next journey. Jesse, graceful and discerning, had a gift for style, not just for wearing it, but for sensing its spirit: the story behind the stitching, the soul behind the silhouette.

They arrived in Ashbourne with muddy paws and no particular plans, until a morning stroll past Young Ideas changed everything. Jesse stood frozen before the window display: flowing silhouettes, rich textures, silent stories told through shape and shade. Meanwhile, Jack wandered into Henmores, where the scent of cedar wood hung among the tweeds, and every blazer seemed ready for its next adventure.

It wasn't just shopping or the Georgian architecture of the town and its flair for style. It was a calling. Jack had his ears groomed, and Jesse had her bobtail blow dried at Sally Montague's and the dream was born:

What if they didn't just admire these fashions and flavours from afar?
What if they followed them, city by city, stitch by stitch, bite by bite?

From Paris to Florence, Tokyo to New York, the Rabbits chased runway magic and culinary wonders. Jack fell in love with hand-rolled pasta and street-side carrot filled sushi; Jesse swooned over Parisian tailoring and the quiet genius of Copenhagen minimalism. Everywhere they went, they brought something back, not just fabrics and recipes, but stories.

And now, they've returned.
To Ashbourne.
To you.

So, whether you're here for the tailoring or the tiramisu, the stories, or the sauces, know this:
You're not just dining.
You're stepping into an adventure, one taste, one thread, one memory at a time.

Welcome to The Fashion Burrow.
Where style meets food.
And every plate has a story.

RABBIT & STITCH

Where style meets flavour

BRUNCH MENU

www.rabbitandstitch.co.uk

The CAFÉ COLLECTION

Everyday Icons, Crafted to Perfection

COFFEE

Americano - £3.75

Latte | Cappuccino | Flat White - £4.1

Espresso - £1.65 | Double Espresso - £3.3

Single Cafetière of Coffee - £3.8

Cortado | Macchiato - £3.7

Chai Latte - £4 | Dirty Chai Latte - £4.6

Mocha - £5

Irish Coffee | Baileys Coffee - £7



Alternative Milk - £0.6
Soya | Oat | Almond

Syrup Shot - £1
Please ask your server for our flavours

TEA & SPECIALITY TEA

English Breakfast Tea - £3.3

English Breakfast Decaffeinated - £3.65

Earl Grey | Wild Berry | Jasmine | Peppermint | Green | White Pear & Ginger - £3.65

ICED TEA

Freshly brewed and served chilled over ice, still or sparkliing

Peach | Raspberry - £4.25

MATCHA

Matcha Latte - £4.9

Fruit Iced Matcha - £5.15
Please ask your server for todays flavours

HOT CHOCOLATE

Hot Chocolate - £4.3

Luxury Hot Chocolate - £5.5
Indulgent hot chocolate topped with whipped cream, fluffy marshmallows and Cadbury's flake

Baileys Hot Chocolate - £7

FRAPPES & MILKSHAKES

Made with creamy Dairy milk and our homemade ice cream, blended to smooth perfection

Milkshakes - Vanilla | Strawberry | Chocolate - £5.25
Add cream & marshmallows - £1

Malteaser | Oreo Luxury Milkshakes - £6.75

Strawberry & Cream Frappe - 5.25

Caramel Espresso Frappe - £5.25

SMOOTHIES

Berry | Strawberry & Bananna | Tropical Twist - £5.75

The Breakfast Smoothie - £6.5
A wholesome blend of strawberries, banana, creamy Greek yoghurt, honey, and crunchy granola

FRUIT JUICE

Freshly Squeezed Orange Juice - £4.9

Fruit Juice - £4
Apple | Orange | Cranberry | Mango | Pineapple

Big Tom Spiced Tomato Juice - £4.9



HOUSE LEMONADE

Mango | Strawberry - £4.5

SOFT & SPARKLING

Sparkling Elderflower | Ginger Beer | Victorian Lemonade - £3.7

Mineral Water - Still | Sparkling - £3.7

Diet Coke | Coca-Cola - £3.9

Sprite - £3.9

Sparkling Coconut Water with Raspberry | Mango - £4

Water Melon Water - £4

Start the day with statement looks on a plate

The BREAKFAST RUNWAY

Italian Baked Eggs - £13 (GF)
Inspired by Dolce & Gabbana
Free-range eggs baked in a rich tomato sugo with herbs and parmesan, served with toasted focaccia
Rustic Sicilian warmth, bold colours, family tables

The Brunch Stack - £15 (GFO)
Inspired by Alexander McQueen
Toasted sourdough stacked with smoked pancetta, sautéed spinach, roasted field mushrooms, a poached egg and spiced tomato ragù
Layered, dramatic, rich flavours - just like McQueen's couture.

Classic Eggs
Inspired by Dior
Poached eggs on toasted English muffin with velvety hollandaise:
Benedict – Prosciutto £14 | Royale – Smoked Salmon – £15 | Florentine – Wilted Spinach – £12 (V)
Timeless refinement, haute couture precision

Avocado & Smoked Salmon - £16 (GFO)
Inspired by Celine
Crushed avocado and poached egg on bloomer toast, topped with smoked salmon
Minimalistic, sleek, fashionable wellness

Smoked Salmon & Scrambled Eggs - £16
Inspired by Burberry
Soft, creamy scrambled eggs served on toasted bloomer with delicate smoked salmon and a touch of chive
Comforting but polished, traditional British luxury

The Oatcake Stack - £13 (V)
Inspired by Belstaff
Staffordshire oatcakes filled with melted cheese, scrambled egg, and grilled tomato
Rooted in British heritage, rugged spirit with a local edge

Granola Bowl - £9 (V)
Inspired by Never Fully Dressed
Crunchy toasted granola served with Greek yoghurt and a medley of fresh seasonal berries
Colourful, fun, and accessible, bright fruit and seeds in granola echo their bold and playful styling.

Creamy Porridge - £9 (V) (VF) (GF)
Inspired by Paige
Creamy oat milk porridge with chia seeds, fresh berries, cinnamon, honey and candied walnuts
LA denim & lifestyle a Californian health-conscious, West Coast vibe

Smoked Salmon & Cream Cheese Croissant - £14
Inspired by Chanel
A warm, flaky croissant filled with smoked salmon and whipped cream cheese . Add soft scrambled eggs – £3
Parisian, elegant, buttery, luxury

Fluffy Pancakes - £12
Inspired by Kenzo
Three pancakes with your choice of topping:
Bacon & maple syrup | Nutella & strawberries | Greek yoghurt & berries
Playful, indulgent, fun with toppings

The Classic English - Large – £16 | Small – £14 (GFO)
Inspired by Barbour
Back bacon, free-range egg, sausage, baked beans, grilled tomato, field mushrooms, black pudding, hash brown, fried bread.
Bold robust flavour, grounded in Britishness

The Veggie One - £16 (V)
Inspired by Vivienne Westwood
Vegetarian sausage, avocado, grilled tomato, baked beans, hash brown, field mushroom, free-range egg, Derbyshire oatcake
Rebel vegetarian energy, eclectic but purposeful

The Vegan One - £16 (V) (VF)
Inspired by Seasalt Cornwall
Vegan sausage, avocado, grilled tomato, baked beans, field mushroom, hash brown and a Derbyshire oatcake
Rooted in the sea air, natural fibres, and sustainability

The Ultimate Breakfast Sandwich - £9.5
Inspired by Hackett London
Nigel's sausage, crispy bacon and a free-range fried egg in bloomer bread
Saville Row practical style, casual but refined

BAKED GOODS

Selection of Pastries - From £4(V)
A tempting assortment of freshly baked pastries — from buttery croissants to sweet seasonal treats
Please ask your server for today's selection
Light, flaky, and perfect with coffee

Bloomer Toast - £3 (V)
Thick-cut slices of soft bloomer bread, white or granary toasted and served with butter
Add Jam | Marmalade - £0.6
Golden, comforting, and perfect for any time of day

Toasted Tea Cakes - £4 (V)
Lightly spiced fruit-studded teacakes, toasted to perfection and served with butter
Add Jam | Marmalade - £0.6
Soft, sweet, and wonderfully nostalgic

Crumpets - £4 (V) | Cheesy Crumpets (V) £4.5
Two warm, golden crumpets
levating the simple into something timeless

TREAT YOURSELF TO A BREAKFAST COCKTAIL

The Runway Rise - £13
London dry gin, triple sec, lemon juice, marmalade, orange zest twist
A refined yet playful cocktail that brings the spirit of breakfast into your glass—yes, including marmalade!

BREAKFAST SERVED UNTIL 11.45AM

(V) - Vegetarian | (VF) - Vegan Friendly | (GF) - Gluten Free | (GFO) - Gluten Free Option
Please inform your Server of any allergies or food intolerances.