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 cedarwood 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

LUNCH MENU

www.rabbitandstitch.co.uk

The MID-DAY EDIT

HOUSE CLASSICS & LIGHT BITES

Bubble & Squeak with Smoked Salmon & Poached Egg - £16 (GF)
Inspired by Mulberry - English charm, with a touch of luxury
Golden pan-fried bubble and squeak topped with smoked salmon, a poached egg, and finished with a dollop of beetroot crème fraîche.

Creamy Garlic Mushrooms on Toast - £14 (V) (GFO)
Inspired by Prada - Earthy, refined, intellectual elegance
Sautéed mushrooms in a silky garlic and cream sauce, served warm on toasted sourdough and finished with parmesan and herb oil.

Steak Sandwich with Mojo Rojo - £19.5 (GFO)
Inspired by Balmain - Powerful, confident , unapologetically bold
Chargrilled slices of tender sirloin steak, dressed with vibrant Canarian mojo rojo, a smoky, garlicky red pepper sauce with a hint of spice. Finished with crisp leaves and thick cut house chips.

Fish Goujons, Minted Petit Pois & Homemade Chips- £17 (GF)
Inspired by Hunter - Classic British practicality, with a stylish twist
Crispy golden fish goujons served with homemade crushed minted petit pois and thick-cut house chips.

Tempura Sea Bass, Red Thai Curry - £21
Inspired by Hermès - Vibrant, textural, strikingly refined
Crisp-fried sea bass in delicate tempura, resting on a pool of aromatic red Thai curry. Paired with golden rissole potatoes, cooling mint yoghurt, and fresh coriander for balance.

King Prawn & Chorizo Spaghetti - £19
Inspired by Valentino - Textured, elegant, Italian flair
Juicy king prawns and smoky chorizo tossed through al dente spaghetti, lifted with a kick of chilli and finished with a snowfall of parmesan.

Pan Fried Chicken Breast With Wild Mushrooms - £23 (GF)
Inspired by Giorgio Armani - Comforting, wholesome
Golden pan-fried chicken breast with a velvety wild mushroom sauce, served with rissole potatoes and seasonal greens.

Homemade Soup of the Day - £8 (GF) (V)
Comforting and wholesome
Chef's daily soup creation made with fresh, seasonal ingredients, served with thick-cut bloomer bread.

SALADS

Cajun Chicken with Maple Bacon & Pepper Drop Salad - £16 (GF)
Inspired by Moschino - Bold Colourful, vibrant
Succulent Cajun-spiced chicken paired with crisp maple-glazed bacon, served alongside a vibrant pepper drop salad for a sweet-spicy balance.

Roasted Beetroot & Goat's Cheese Salad - £15 (GF)(V)
Inspired by Riani - Earthy, balanced, feminine elegance
Sweet roasted beetroot paired with creamy goat's cheese, crisp seasonal leaves, and candied walnuts for a touch of crunch and caramel. Finished with a light balsamic glaze

Teriyaki Beef Salad with Roasted Butternut, Sesame & Soy-Ginger Dressing - £16 (GF)
Inspired by Kenzo - Vibrant, modern and alive with Asian inspired flair
Tender strips of teriyaki-glazed beef layered over roasted butternut squash, finished with toasted sesame and a soy-ginger dressing.

Pear, Radicchio & Apple Salad - £14 (V) (GF)
Inspired by Valentino - Romantic, refined and effortlessly sophisticated
A crisp medley of pear, apple and bitter radicchio, balanced with creamy gorgonzola and a scatter of toasted pumpkin seeds.

A little lunch, a lot of style

FRESHLY BAKED FOCACCIA SANDWICHES

All sandwiches are served with a mixed leaf salad.
Gluten free, white or granary bloomer bread also available by request, please ask your server!

Chicken, Bacon & Avocado - £13
Inspired by Dolce & Gabbana - Opulent, dramatic and irresitible
Tender chicken, smoky bacon and gently spiced avocado, layered with peppery rocket.

Sirloin of Beef & Horseradish - £13
Inspired by Dunhill - Elevated - a favourite with heritage, strength, and elegance
Thinly sliced rare roasted sirloin of beef, horseradish cream and rocket.

Smoked Salmon Deluxe - £13
Inspired by Hermès - Refined, Parisian luxury, effortlessly chic
Smoked salmon, cream cheese and cucumber ribbons.

Brie, Cranberry & Orange - £11 (V)
Inspired by Chloe - soft, feminine, and effortlessly chic
Creamy brie layered with tangy cranberry and zesty orange compote, finished with peppery rocket.

Roasted Beetroot & Goat's Cheese - £12 (V)
Inspired by Dries Van Noten - Deep colour palettes, reminiscent of beetroot and wonderfully tasteful
Roasted beetroot, whipped goat cheese and peppery rocket.

Avocado Feta Smash - £11 (V) (VFO)
Inspired by Missoni - Artistic, colourful, avant-garde with a Mediterranean twist
Crushed avocado, feta, chilli flakes and lime (vegan feta available).

Versatite, essential dishes with timeless appeal

Chic. Decadent. Irresistible.

HOUSE BURGERS

Jack Rabbits Burger - £19
Inspired by Calvin Klein - The American classic - pared back, iconic, universally appealing
Our signature Jack Rabbits Burger brings bold flavours to the table: a juicy beef patty topped with streaky bacon, melted cheese, layered with fresh little gem lettuce, beef tomato and crunchy homemade slaw. All served in a golden brioche bun with a generous side of skinny fries.

Jesse Rabbits Vegan Burger - £19 (V) (VF)
Inspired by Stella McCartney - The pioneer in luxury vegan & sustainable fashion, perfectly aligned with plant-based cuisine.
Packed with plant-powered goodness, the Jesse Vegan Burger features a hearty vegan patty, truffle mayonnaise, crisp little gem lettuce, juicy tomato, and vibrant vegan slaw, all tucked into a soft baked vegan bun. Served with a generous side of skinny fries.

SIDE DISHES

Homemade Focaccia - £6 (V) (VF)
Soft, aromatic, and perfect for sharing
Freshly baked focaccia served warm with extra virgin olive oil and aged balsamic

Marinated Olives - £5 (V) (VF) (GF)
Briny, bold, and full of Mediterranean flair
A mix of plump, marinated olives with herbs and citrus

House Chips | Skinny Fries - £5.5 (V) (VF) (GFO)
Simple, salty, and always satisfying
Crispy golden house chips/skinny fries, lightly seasoned

Sweet Potato Fries - £6 (V) (VF)
Sweet, savoury, and totally addictive
Crisp-edged sweet potato fries with a soft, fluffy centre



Indulgent, show-stopping treats

The DESSERT ATELIER

DESSERTS

Homemade Chocolate Brownie - £8 (GFA)
Inspired by Tom Ford - Comforting, stylish and unapologetically decadent
A rich, fudgy brownie with a crackled top and velvety centre, served warm for the ultimate indulgence with clotted cream or ice cream.

Crème Brûlée - £8 (GF)
Inspired by Louis Vuitton - Classic French heritage luxury
Silky smooth vanilla custard topped with a crisp, caramelised sugar crust.

Rabbit & Stitch Bread & Butter Pudding - £8
Inspired by Christian Dior - A little zest, a lot of style.
Layers of buttery croissants baked in a rich vanilla custard, golden on top and soft at the centre.

Bakewell Tart - £8
Inspired by Burberry - British country style and tradition, warm, timeless
Buttery shortcrust pastry layered with sweet jam and delicate almond frangipane, finished with flaked almonds and baked until golden, served with custard

Homemade Ice Cream & Sorbets - £7 (V) (VF) (GF)
Inspired by Coco Chanel's timeless elegance—a French twist on a much-loved classic.
Small-batch ice cream crafted in-house with fresh ingredients and seasonal flavours.

Please Note Afternoon Tea is by Reservation Only
48 Hours Notice | Minimum Two Guests

CLASSIC AFTERNOON TEA

Afternoon Tea - £27
Inspired by Self Portrait - Refined, floral, romantic English heritage
A refined assortment of savoury sandwiches, homemade sweet treats, and classic sultana scones - light, buttery, and served warm with clotted cream and strawberry jam
Served with your choice of tea or barista coffee
Gluten Free & Vegan - £4 supp per person.

PROSECCO AFTERNOON TEA

Afternoon Tea with Prosecco - £32
Inspired by Versace - Celebratory, sparkling, decadent Italian couture
A refined assortment of savoury sandwiches, homemade sweet treats, and classic sultana scones - light, buttery, and served warm with clotted cream and strawberry jam
Served with your choice of tea or barista coffee, and a chilled glass of Prosecco.
Gluten Free & Vegan - £4 supp per person.

LUNCH SERVED FROM 12 O'CLOCK

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