



RABBIT & STITCH

Where style meets flavour

BISTRO NIGHT with Sophie Sax | Friday 27th March

SMALL PLATES

Tempura Courgette Flower, Lemon Ricotta, Rocket Salad 9.5

Light, delicate and effortlessly romantic, a golden tempura courgette flower resting on whipped lemon ricotta, finished with peppery rocket for a fresh couture flourish. *Inspired by Valentino. (V)*

Charred Asparagus, Béarnaise, Ibérico Ham 12

Elegant simplicity meets quiet luxury. Flame-kissed asparagus layered with silky béarnaise and ribbons of Ibérico ham, refined, timeless and impeccably balanced. *Inspired by Hermès. (GF)*

Peach, Burrata, Pickled Shallots, Pistachio 10.5

Sun-drenched, playful and beautifully styled. Creamy burrata meets ripe peach, sharp pickled shallots and pistachio crunch, a dish that feels like summer on the Riviera. *Inspired by Jacquemus. (V)(GF)*

Scallops, Curried Cauliflower Purée, Pancetta Crisp 7.5

Bold contrasts and dramatic depth. Sweet seared scallops sit atop spiced cauliflower purée, finished with a crisp pancetta accent, structured, striking and unforgettable. *Inspired by Alexander McQueen. (GF)*

LARGE PLATES

Duck Leg Confit, Risotto Milanese, Crispy Sage 22.5

Rich Italian elegance on the plate. Slow-cooked duck leg paired with saffron-kissed risotto Milanese and crisp sage, indulgent, golden and unapologetically opulent. *Inspired by Dolce & Gabbana (GF)*

Mussels, 'Nduja White Wine Sauce, Spinach, Warm Focaccia 16.5

Vibrant, bold and full of southern Italian glamour. Plump mussels bathed in a spicy 'nduja and white wine sauce, finished with wilted spinach and warm focaccia for dipping. *Inspired by Versace (GFO)*

Ribeye, Confit Shallot, Beef Tomato, Mushroom, Chips 28.5

Confident, powerful and sharply tailored. Perfectly cooked ribeye with rich confit shallot, roasted mushroom and classic chips, refined strength with timeless appeal. *Inspired by Tom Ford (GF)*

Chicken Parmagiano, Tomato Sauce, Mozzarella di Bufala, Parmesan, Fries & Mixed Salad 18.5

Classic Italian comfort, reimagined with modern polish. Golden breaded chicken layered with tomato, molten mozzarella and parmesan, sleek, structured and effortlessly stylish. *Inspired by Prada*

Hen of the Woods Burger, Crispy Mushroom, Black Garlic Mayo, Lettuce, Beef Tomato, Fries 17.5

A fashion-forward plant-led statement. Crispy hen of the woods mushroom with rich black garlic mayo, fresh lettuce and tomato, bold flavour with conscious style. *Inspired by Stella McCartney. (V)(VEO)*

SWEETS

Cannoli, Sweetened Ricotta, Pistachio, Salted Caramel Sauce 8.5

Decadent Sicilian glamour, crisp cannoli shells filled with sweet ricotta, pistachio crunch and a drizzle of salted caramel. *Inspired by Dolce & Gabbana Alta Moda*

Apple & Blackberry Crumble, Clotted Cream 8.5

A British classic wrapped in heritage charm. Warm orchard fruit beneath a golden crumble, served with indulgent clotted cream, comforting, familiar and beautifully timeless. *Inspired by Burberry*

Tiramisu 8

Understated elegance in every layer. Espresso-soaked sponge, mascarpone cream and cocoa dusting, smooth, refined and eternally chic. *Inspired by Armani*

Burnt Basque Cheesecake, Cherry Coulis 8.5

Bold, modern and unapologetically dramatic. Deeply caramelised cheesecake with a soft centre, finished with a vibrant cherry coulis for contrast and edge. *Inspired by Balenciaga. (GF)*

(V) Vegetarian (VEO) Vegan Option (GF) Gluten Free (GFO) Gluten Free Option