



*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](http://www.rabbitandstitch.co.uk)



# The LUNCHTIME CAPSULE COLLECTION

## HOUSE CLASSICS & LIGHT BITES

### Bubble & Squeak with Smoked Salmon - £15

*Inspired by Mulberry*  
Golden pan-fried bubble & squeak cake topped with smoked salmon, a poached egg, and finished with a dollop of beetroot crème fraîche.  
*English charm, with a touch of luxury*

### Creamy Garlic Wild Mushrooms on Toast - £13 (V)

*Inspired by Prada*  
Sautéed wild mushrooms in a silky garlic a cream sauce, served warm on toasted sourdough and finished tarragon vinegarette.  
*Earthy, refined, intellectual elegance*

### Steak Sandwich with Mojo Rojo - £16

*Inspired by Balmain*  
Chargrilled slices of tender steak, dressed with vibrant Canarian mojo rojo — a smoky, garlicky red pepper sauce with a hint of spice. Finished with crisp leaves and a touch of indulgence, it's bold, fiery, and effortlessly chic.  
*Powerful, confident , unapologetically bold*

### Fish Goujons, Crushed Minted Peas & House Chips - £15

*Inspired by Hunter*  
Crispy golden fish goujons served with homemade crushed minted peas and thick-cut house chips  
*Classic British practicality, with a stylish twist*

### Tempura Sea Bass, Red Thai Curry - £16

*Inspired by Hermès*  
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. A dish that's vibrant, textural, and strikingly refined.  
*Vibrant, textural, strikingly refined*

### King Prawn & Chorizo Spaghetti - £15.50

*Inspired by Valentino*  
Juicy king prawns and smoky chorizo tossed through al dente spaghetti, lifted with a kick of chilli and finished with a snowfall of Parmesan. A dish that's bold, fiery, and elegantly indulgent.  
*Textured, vegetarian, elegant, Italian flair*

### Homemade Soup of the Day - £8

Chef's daily soup creation made with fresh, seasonal ingredients, served with thick-cut bloomer bread  
*Comforting, wholesome, and made fresh each morning*

## BURGERS

### Jack Rabbits Burger - £16

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

### Jesse Rabbits Vegan Burger - £15 (V) (VF)

*Inspired by Stella McCartney*  
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 roll  
*The pioneer in luxury vegan & sustainable fashion, perfectly aligned with plant-based cuisine.*

## SALADS

### Pear, Radicchio & Apple Salad - £13 (V)

*Inspired by Valentino*  
A crisp medley of pear, apple and bitter radicchio, balanced with creamy gorgonzola and a scatter of toasted pumpkin seeds.  
*Romantic, refined and effortlessly sophisticated*

### Cajun Chicken with Maple Bacon & Pepper Drop Salad - £13 (VFO) (GF)

*Inspired by Moschino*  
Succulent Cajun-spiced chicken paired with crisp maple-glazed bacon, served alongside a vibrant pepper drop salad for a sweet-spicy balance.  
*Bold, colourful, vibrant*

### Roasted Beetroot & Goat's Cheese Salad - £14 (GF)(V)

*Inspired by Riani*  
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  
*Earthy, balanced, feminine elegance*

### Teriyaki Beef Salad with Roasted Vegetables, Sesame & Soy-Ginger Dressing - £15

*Inspired by Kenzo*  
Tender strips of teriyaki-glazed beef layered over roasted seasonal vegetables, finished with toasted sesame and a soy-ginger dressing that's light, zesty, and full of umami depth.  
*Vibrant, modern and alive with Asian inspired flair*

## FRESHLY BAKED FOCACCIA SANDWICHES

### Duck Ham, Fig & Rocket - £11 (V)

*Inspired by Dolce & Gabbana*  
Delicately cured duck ham paired with sweet figs and peppery rocket, served in warm artisan focaccia.  
*Opulent, dramatic and irresistibly Italian*

### Roasted Beetroot & Goat's Cheese - £11 (V)

*Inspired by Dries Van Noten*  
Roasted beetroot, whipped goat cheese and peppery rocket  
*Deep colour palettes, reminiscent of beetroot and wonderfully tasteful*

### Smoked Salmon Deluxe - £12

*Inspired by Hermès*  
Smoked salmon, cream cheese, cucumber ribbons and fresh dill  
*Refined, Parisian luxury, effortlessly chic*

### Avocado Feta Smash - £11 (V) (VFO)

*Inspired by Missoni*  
Crushed avocado, vegan feta, chilli flakes and lime  
*Artistic, colourful, avant-garde with a Mediterranean twist*

### The Roast - £11

*Inspired by Dunhill*  
Thinly sliced rare roast beef, horseradish cream and watercress  
*Elevated - a favourite with heritage, strength, and elegance*

### Brie, Cranberry & Orange - £11

*Inspired by Chloe*  
Creamy brie layered with tangy cranberry and zesty orange compote, finished with peppery rocket in soft artisan focaccia.  
*soft, feminine, and effortlessly chic*

*All sandwiches served with mixed leaves.  
Gluten Free, Bloomer bread, white and granary also available by request.*

Versatite, essential dishes with timeless appeal

Chic. Decadent. Irresistible.

## SIDES

### Homemade Focaccia - £5 (V) (VF)

Freshly baked focaccia served warm with extra virgin olive oil and aged balsamic  
*Soft, aromatic, and perfect for sharing*

### Marinated Olives - £4 (V) (VF) (GF)

A mix of plump, marinated olives with herbs and citrus  
*Briny, bold, and full of Mediterranean flair*

### House Chips | Skinny Fries - £4 (V) (VF) (GFO)

Crispy golden house chips/skinny fries, lightly seasoned  
*Simple, salty, and always satisfying*

### Sweet Potato Fries - £4.5 (V) (VF)

Crisp-edged sweet potato fries with a soft, fluffy centre  
*Sweet, savoury, and totally addictive*



# The DESSERT ATELIER

## DESSERTS

### Jesse Rabbits Chocolate Brownie - £8 (GF)

*Inspired by Tom Ford*  
A rich, fudgy brownie with a crackled top and velvety centre, served warm for the ultimate indulgence.  
*Comforting, stylish and unapologetically decadent*

### Crème Brûlée - £8 (GF)

*Inspired by Louis Vuitton*  
Silky smooth vanilla custard topped with a crisp, caramelised sugar crust  
*Classic French heritage luxury*

### Baileys Chocolate Cheesecake - £8

*Inspired by Paul Costello*  
A decadent chocolate cheesecake infused with Baileys Irish Cream, set on a crunchy biscuit base and finished with chocolate curls  
*Irish at its heart, with a refined American influence - a timeless blend of heritage and modern indulgence*

### Sticky Toffee Pudding - £8

*Inspired by Holland and Cooper*  
Moist date sponge soaked in rich toffee sauce, served warm with vanilla ice cream or custard  
*British country style and tradition, warm, timeless*

### Homemade Ice Cream - £7 (V) (VF) (GF)

*Inspired by Crew Clothing*  
Small-batch ice cream crafted in-house with fresh ingredients and seasonal flavours  
*Relaxed, coastal British lifestyle, with everyday sunshine*

Indulgent,  
show-stopping treats

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

## CLASSIC AFTERNOON TEA

### Afternoon Tea - £21

*Inspired by Self Portrait*  
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  
*Refined, floral, romantic English heritage*

## PROSECCO AFTERNOON TEA

### Afternoon Tea with Prosecco - £25

*Inspired by Versace*  
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  
*Celebratory, sparkling, decadent Italian couture*

## LUNCH SERVED FROM 12 O'CLOCK

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