

The Rabbit Hole an opulent 1920s Shanghai inspired supper club, an ode to a bygone era of decadence and indulgence, re-lived in all its glory.

The Rabbit Hole

SHANGHAI JAZZ SUPPER CLUB

Our niche restaurant has a dual personality, the menu part Oriental, part Grill, classic cuisine meant for sharing that has been delighting diners for decades.

Prawn Crackers
Everyone's favourite, chilli dip £3

... SOUPS ...

Chicken & Sweetcorn
Simple but addictive (V) (GF) £5.5

Hot & Sour
Hong Kong shredded roast duck, chilli, spicy brown broth (V) £6.5

Tom Yum Seafood
Hot, spicy, deluxe consommé (GF) (V) £6

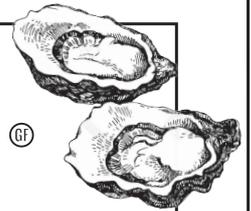
... SHARER ...

Mixed Hors D'Oeuvres

The ideal way to share the experience. Variety of appetisers for two or more. Salt & pepper ribs, Crab & prawn toast, Crispy pancake rolls, Chicken satay
£12.5 per person

Lindisfarne Oysters

Served natural, hot Louisiana sauce, vinaigrette (GF)
Three £7.5 Six £15
(We don't have loads, so get in early!)



APPETISERS

Slow Roasted Rack of Ribs Sweet BBQ glaze, sesame crust	£8.5
Grilled Queenie Scallops served in the shell, gooey gruyere mornay sauce, chilli, panko crumbed topping	£10.5
Lettuce Wraps Chopped chicken, oyster mushrooms, water chestnuts, spring onion, savoury tasty sauce, bundled up in crunchy lettuce (GF) £9	£9
Dim Sum Steamed open faced seafood ha gau, pork belly su mai dumplings, Chinese soy vinaigrette	£9.5
On Skewer Satay Spiced Chicken Spicy peanut sauce, pickled cucumber relish	£8.5
Crispy Salt & Pepper Ribs Short & meaty, dry wok-fried, seasoned chilli grind (GF) (V) £8.5	£8.5
Crispy Pancake Rolls Soft noodle, beansprouts, shiitake mushroom filling, sweet chilli tangerine dip (V) £8	£8
Prawn Dip Very, very, very easy peel steamed big juicy king prawns, Chinese soy, spring onion, ginger dip (GF) £12.5	£12.5
Steamed Hand Dived Scallops in the half shell, red nam prick pao dressing (GF) £12.5	£12.5
Crab & Prawn Toast Spiced, seasoned hand picked claw meat, ground shrimp, sesame seeds for crunch £9.5	£9.5
Soft Shell Crab Chilli, curry leaf, mango coulis £12.5	£12.5
Garlic Butter XL Prawns Split & grilled, hint of chilli, kaffir lime butter, nori dusted (GF) £12.5	£12.5
Salt & Pepper Seafood Plateau King prawns, soft shell crab, squid, scallops, crispy seaweed sprinkle, chilli salsa (GF) £12.5	£12.5
Duck Pancake Sliced & spiced, cucumber, spring onion, hoi sin, for an easy eat classic £12.5	£12.5

OFF PEAK SUPPER MENU

Happy Hour Just Got Happier!
25% off entire a la carte menu
DINING 5pm - 6pm

TABLE RESERVATIONS

All table reservations after 6pm in our upstairs
Supper Club Restaurant require food & beverage
minimum spend per person of £35

LAZY SUNDAY

All Day Session
Smooth, seductive jazz
DINING MIDDAY - 8pm

THE SMALL PRINT: All dishes are prepared in an environment where nuts, wheat, gluten and other allergens are handled, please advise us of any dietary requirements before ordering. The consumption of undercooked (meat) or raw foods (oysters) increases the risk of food borne illness. The Rabbit Hole is open 5pm to 11pm (Last kitchen orders 9.30pm) Sunday Session Midday to 6pm (Last kitchen orders 5.30pm). A discretionary 10% service charge, which is distributed in its entirety to our staff, will be added to your bill.

(V) (VO) (GF) (GF)
VEGGIE VEGGIE NO GLUTEN NO GLUTEN
OPTION OPTION NO PROBLEM OPTION

ORIENTAL CLASSICS & NOT SO CLASSICS

What you get when you combine amazing ingredients, Thai technique and wok flames!

Hong Kong Roast Duck A La Orange £18.5

Champagne sauce

Poached Wild Seabass £18.5

Fragrant, light, soy sauce, sliced young ginger (GF)

Cashew Chicken £17.5

Caramelised, free range all white meat, spring onion, pleasantly spicy, aromatic Thai pepper sauce (V)

Cantonese Fillet of Beef £17.5

Spiced baby onions, classic hoi sin sauce (V)

Thai Green Chicken Curry £15.5

Needs little introduction, spicy coconut sauce, laced with aromatic paste, young green chilli, Thai basil (V)

Singapore Vermicelli £17.5

Honey roast pork, chicken, prawn, wok tossed curried noodles, shredded omelette, beansprouts, pak choi (V) (GF)

Sweet & Sour Pork Medallions £16

Prime fillet from outdoor reared piggies, caramelised pineapple, heritage tomato sauce (V) (GF)

Catch Of The Day POA

Simply grilled, please ask. Sorry, not always available

Five Spiced Deep-Braised Duck £18.5

Ginger glazed shallots, chilli, garlic wok roasting juices

Hand-Chopped Egg Noodle Chow Mein £17.5

BBQ'd Hong Kong roast meats, premium soy gravy

Mongolian Lamb Shank Clay Pot £18.5

Soothing thick oyster, savoury tomato sauce, deep-braise fall-apart tender

Mango Chicken £15.5

Free range breast meat, sweet ripe mango, chilli kaffir lime sauce

Thai Red King Prawn Curry £17.5

Robust, rich, thick fragrant curry sauce, good depth of flavour (GF) (V)

Crispy Chilli Beef £17.5

BBQ'd prime rib eye, ginger stem syrup, wok-charred long hot peppers

Lemon Chicken Maryland £15.5

Sweet, zesty sauce, crispy panko crumb, flattened whole breast

Chicken & King Prawn Pad Thai £16.5

Pile of rice noodles, cracked 'hen's egg', sweet tangy tamarind sauce, chopped roasted nut crumble, lime squeeze. Thailand's national dish (GF) (V)

Singapore Chilli Crab & Seafood £18

Chilli laden, mouth numbing red curry sauce, coriander, kaffir lime, curry leaf. Chilli lovers only! (GF)

Vegetarian £11.5

Inspired by ingredients, season and mood. Can all be meat free (except oyster)

ADD ONS...

Jasmine Steamed Rice (GF) (V) £4.5

Egg Fried Rice (GF) (V) £4.5

Special Fried Rice Yang Chow Style £6.5

Seafood Fried Rice (GF) £6.5

Veggie Fried Rice (V) (GF) £5

Pak Choi, Oyster Sauce £4.5

OFF THE LIVE FIRE ...JUST WOOD, FLAME & MEAT

All our steaks are from well-bred, well-fed native breeds born and raised in the North of England's green and pleasant land. Served with crinkle cut chips

EXOTIC EAST...

Weeping Tiger Dry aged sirloin, marinated in tamarind, garlic, hint of palm sugar. Scored, sizzled, sliced to order, Thai dipping sauce, steamed rice. A true classic! £25

Gai Yang Chicken Whole grilled breast, hot sriracha sauce, rice or chips you choose. Think Thai Nando's £18.5

WHIMSICAL WEST...

Fillet 8oz Beautifully tender, fine silky texture, exquisite flavour, stripped of all fat (GF) £30

Sirloin 12oz Steak lover's steak, thick cut, sought after flavour (GF) £25

Prime Rib Eye 16oz For true steak connoisseurs. Rich marbling, melts & bastes the meat (GF) £28.5

STEAK SAUCES/ ADD ONS...

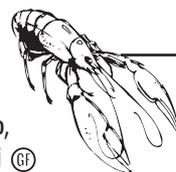
Cambodian Kampot Black Pepper or Garlic & Black Bean Sauce £3

Laid This Morning Eggs, On Top, crispy wok-fried (GF) £3

Surfed Half Lobster, herby garlic butter (GF) £17.5

Live From The Lobster Tank

Pure decadence not to be missed. Served Split & Grilled, herby garlic butter or Nahm Prik Pao, sauteed in coconut, chilli & Thai basil, pak choi (GF) £35



... DESSERT & DRINKS ...

Hot Cocktails £6.5

Americano, rich muscovado sugar, floating cream

Please ask for your preferred liqueur:

Irish, Calypso, Italian, Parisienne, Seville, Skye, Baileys

Coffees from £2

Cappuccino, Americano, Espresso, Latte

Pot of Chai from £2

Peppermint, Jasmine, Oolong, Green, Earl Grey, English Breakfast

Mango Cheesecake £5.5

Red berry ice-cream

Sticky Toffee Pudding £6.5

Vanilla ice cream

Ice-cream £5.5

Three scoops of dairy ice-cream (GF)