THE RABBIT HOLE

CANTONESE-FUSION UNCOVERED

2026 FESTIVE SEASON MENU

4-Course Christmas Fayre
£40 per person

Available from 23rd November until 24th December 2026

Monday - Thursday	Saturday
5.00pm onwards	12 noon - 3.00pm

FESTIVE COCKTAILS

CHERRY BLOSSOM £14
Amaretto and cherry sugar, cut with
crisp cranberry and lemon juice.

RHUBARB ROSE GIN FIZZ £15
Rhubarb gin and Sarti Rosa shaken with citrus juice,
vanilla sugar, egg whites and cream, topped with soda.
(Takes time to make)

SPICED PALOMA £14
Tequila shaken with grapefruit and lime juice,
spiced ginger falernum, finished with a chilli-lime glass rim.

YUZU FRENCH 75 £19.5
Bright Japanese citrus meets classic French sparkle.
Ukiyo Yuzu Gin topped with Champagne.

SPRITZ £13
Your choice of either Aperol, Hugo or Sarti Rosa.

DIGESTIFS

WHISKY (25ml)

THE MACALLAN 12Y Single Malt, Scotland ▪ £15
LAPHROAIG 10Y Single Malt, Scotland ▪ £7.5
JOHNNIE WALKER BLUE LABEL Scotland ▪ £23
HIBIKI SUNTORY Japan ▪ £16

BRANDY (25ml)

REMY MARTIN V.S.O.P. France ▪ £7
HENNESSY XO France ▪ £30

DESSERT WINE (50ml)

WAQAR PISCO Chile ▪ £7.5
CHATEAU SEPTY France ▪ £7.5
LUSTAU PEDRO XIMENEZ France ▪ £7.5
RUBY FINEST RESERVE PORT NV Portugal ▪ £7.5

(v) VEGETARIAN (vg) VEGAN (gf) GLUTEN-FREE
(va) VEGETARIAN AVAILABLE (gfa) GLUTEN-FREE AVAILABLE

Please tell us if you have a food hypersensitivity. All items are prepared in an environment which handles nuts, sesame, gluten, and other allergens

A discretionary service charge of 10% will be added to your bill, which goes directly to our staff.If you would like to amend or remove this charge, please let us know.

(selection of one dish in each section)

NIBBLES

PRAWN CRACKERS TO SHARE

STARTERS

SPRING ROLLS (v)
Thai-style chop suey roll with rice noodles,
beansprouts, mushrooms, and fruity plum ketchup.

BEEF SHORT RIB
Melt-in-the-mouth rib-eye slow-braised to perfection, finished with a rich and sticky soy glaze. Deeply savory, tender, and full of bold umami flavour.

ROASTED BELLY PORK (gf)
Succulent Chinese-style pork with crispy crackling.

HONEY WALNUT SHRIMP (gf)
Lightly-battered shrimp tossed in a creamy honey walnut glaze.

ROASTED PEKING DUCK
(£5 supplement)
Steamed pancakes, aromatic roast duck, cucumber,
spring onion, salad, and smoked hoisin ketchup.

CRISPY BANG BANG CHICKEN
Crunchy chicken pieces drizzled with a rich sweet-chilli, garlic and sriracha sauce for the perfect balance of sweetness and heat.

MAINS

ORANGE CHICKEN (va)
Crispy fried chicken in a caramelised, sweet & sour chili sauce.

SIZZLING CANTONESE STYLE (gfa)
Wok-fried in an aromatic sauce, served on a sizzling plate.
Choose from: Beef fillet, Chicken or Prawns.

MISO COD (gfa)
(£5 supplement)
Marinated and roasted cod with king oyster mushrooms and pickles.

CLAY POT LAMB SHANK RENDANG (va)
(£5 supplement)
Thai-spiced coconut curry with lemongrass, chili, eggplant, carrot.

THREE TREASURE CHOW MEIN (va)
Mixed meats, garlicky noodles, mushrooms, and soy gravy.

SZECHUAN SPICY EGGPLANT (vg) (gfa)
Tender eggplant stir-fried with garlic, chilli, and Szechuan spices..

All stir-fry and curry dishes served with jasmine rice.
For alternative option, choose egg-fried rice or noodles (£2.50 supplement).

DESSERTS

CUSTARD BUNS
A popular Asian dessert treat. Golden fried.
Served with sweet milk and vanilla ice-cream.

STICKY TOFFEE PUDDING
Served with butterscotch sauce & vanilla ice cream.

MANGO AND PASSIONFRUIT CHEESECAKE
Served with strawberry ice cream.

ICE CREAM AND SORBET SELECTION
(2 scoops in total ▪ ask your server for details)