

LUNCH

PIE-TOBERFEST

42. per person | two courses · 55. per person | three courses

STARTERS

Sweetcorn & Coconut Soup (v)(gf)
fresh coriander, toasted coconut,
local cream

Autumn Slaw (v)(gf)
squash, norfolk county apples, goat cheese, kale,
cabbage, cranberries, spiced pepitas

THE PIES

Mushroom Xacuti Pot Pie (v)
mushroom, eggplant, goan-spiced coconut tamarind curry,
mashed potatoes, crispy fried onions
Collective Arts 'Jam up the Mash' Dry Hopped Sour +11.

Pesto Salmon Puff Pastry Slice
basil & dill pesto, braised kale, heirloom tomatoes, sorrel cream sauce
Streets of Toronto 'Raccoon' Lager +9.75

Chorizo, Potato & Caramelized Onion Pasty
radicchio, pickle & herb salad, garlic confit aioli
Great Lakes Brewery 'Vienna' Lager +10.

The Cheeseburger Pie
all-dressed beef patty, caramelized onion, cheese sauce,
pickles, buttery pastry, chunky chips
Great Lakes Brewery 'Canuck' Pale Ale +8.

Steak & Mushroom Pie
ale gravy, buttermilk mashed potatoes
Fuller's 'London Pride' Amber Ale +11.95

PUDDINGS

Warm Butter Tart
maple bacon, marmite caramel,
vanilla ice cream

Cherry Trifle
drunken cherry jelly, vanilla custard, whipped cream,
almonds, sprinkles

STARTERS

Soup of the Day (vg)(gf) 12.
Chunky Chips &
Malt Vinegar (vg)(gf) 12.
old bay salt, ketchup
Sourdough Crumpets (v) 8.
housemade preserves, sea salt butter
Calamari 19.
green sauce, spicy aioli

Scotch Egg (df) 14.
hen's egg, sage & nutmeg sausage, piccalilli
The Rabbit Hole Crumpet (df) 19.
crispy pork belly confit, apple & shallot chutney,
sourdough crumpet
Beef Tartare 26.
quail scotch egg, capers, cornichons,
english mustard, grilled bread
as a main with side of chunky chips 39.

SALADS & BOWLS

Autumn Slaw (v)(gf)(avg) 19.
squash, norfolk county apples,
goat cheese, kale, cabbage,
cranberries, spiced pepitas
Proper Caesar Salad (agf) 19./24.
romaine, anchovy dressing, bacon,
parmigiano-reggiano

Adelaide Bowl (v)(gf)(adf)(avg) 22.
quinoa, kale, roasted sweetcorn,
tomato, avocado, feta, cilantro,
green goddess dressing
Heirloom Tomatoes (v)(agf)(avg) 22.
stracciatella cheese, shishito pepper salsa,
hazelnuts, cucumber, grilled bread

Protein Add-ons

5oz chicken breast +12. 5oz atlantic salmon +18. 5oz marinated tofu (vg)(gf) +9.

SARNIES

served with chunky chips or green salad · sub gluten-free bun +3.

Smoked Bacon Burger (agf) 28.
mature cheddar, battered onion ring,
marmite aioli, english mustard

Veggie Burger (v)(agf)(avg) 26.
beyond meat patty, halloumi, baby greens,
cucumber, tomato, herbed mayonaise

MAINS

Atlantic Salmon (gf) 32.
rapini, new potatoes, shaved fennel & dill,
cider cream sauce
Chicken Korma (agf) 28.
marinated chicken, rice pilau,
cucumber yoghurt, chili, warm roti
Ale-battered Haddock & Chips (df) 28.
proper tartar sauce, mushy peas, lemon
add curry sauce +3. upgrade to halibut +12.

Tofu & Eggplant Thai Curry (vg)(df) 23.
shishito pepper, green curry sauce,
sticky coconut rice, crispy vermicelli
Steak & Chips (agf) 54.
8oz wellington county striploin,
green beans, marmite aioli,
red wine jus

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Beef Wellington Wednesday 60.

Join us every wednesday for AAA beef tenderloin wrapped in mushroom duxelles, prosciutto and flaky puff pastry. Accompanied with mashed potatoes, seasonal vegetables and red wine jus

(v) vegetarian (vg) vegan (gf) gluten-free (df) dairy-free (avg) available vegan (agf) available gluten-free (adf) available dairy-free
Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

Head Chef - Martina Soos

DRINKS

..... THE RABBIT HOLE FAVOURITES

Breakfast Club (2oz) 🍷 <i>j.p. wiser's whisky, galliano, cinnamon, lemon, milk</i>	17.	Curiouser & Curiouser (1.5oz) 🍷 <i>coconut-infused smirnoff vodka, crème de cacao, lime, egg whites</i>	17.
Smoked Maple Old Fashioned (2oz) 🍷 <i>canadian club whisky, angostura bitters, dillon's orange bitters, monin maple spice syrup, maple cookie</i>	17.	Queen of Hearts (1.5oz) 🍷 <i>sauza silver tequila, pimm's, mezcal, strawberry, lemon</i>	17.
The Sticky Situation (2oz) 🍷 <i>brown butter washed j.p. wiser's whisky, oloroso sherry, butterscotch, walnut bitters, cold foam</i>	17.	Adelaide Pimm's (2oz) 🍷 <i>dillon's selby gin, pimm's, lemon, lavender thyme syrup, ginger ale, cucumber, mint, strawberry</i>	17.
The Hyde Park Gimlet (1.75oz) 🍷 <i>tanqueray gin, luxardo maraschino, honeydew & mint lemonade, cucumber rose, mint</i>	17.	Blushing Bunny (3oz) 🍷 <i>dillon's selby berry bliss liqueur, cave spring rosé, berries, apple, lemon</i>	17.

..... PROPER LIGHT TIPPLES

London Calling (1.5oz)  13. **The Tipsy Rabbit** (1.5oz)  14.
canadian club whisky, fireball cinnamon whisky, angostura bitters, apple, lemon, honey ginger, egg whites
sauza silver tequila, dillon's orange bitters, agave, lime, lychee cactus pear juice, honey

Hoppy Ending (1.5oz)  15. **Spot of Gin** (1.5oz)  13.
captain morgan spiced rum, amaro nonino, angostura bitters, lime, apple, ginger beer, mint
tanqueray gin, peach schnapps, pomegranate

The Boozy Burrow (1.5oz)  14.
bacardi white rum, st-germain elderflower liqueur, peychaud's bitters, strawberry, lime, honey

..... NO & LOW

Bridgerton PG-13 <i>noa dry gin (0.5% abv), verjus, tonic water, pomegranate rosemary syrup, cucumber & strawberry garnish</i>	12.	Easy Breezy <i>noa dry gin (0.5% abv), lemon, kiwi, soda, honey</i>	12.
Wimbledon Spritz <i>noa garden gin (0.5% abv), lavender thyme syrup, lemon, soda</i>	10.	The Sober Sipper <i>noa italian bitter (0.5% abv), grüvi dry secco (0.0% abv), sprite</i>	13.

..... WINES BY THE GLASS

5oz | 8oz | btl
all bottles are 750ml unless noted otherwise

◆◆◆◆◆ TUESDAYS half-price wine bottles, all day! ◆◆◆◆◆

Sparkling			Rosé		
<i>Montelliana Spumante, Veneto, IT</i>	14.	— 60.	<i>Cave Spring Rosé, Niagara, ON</i>	14.	20. 58.
<i>Lunato 'Lambrusco Reggiano', Emilia-Romagna, IT</i>	15.	— 70.	<i>Masciarelli Rosato, Abruzzo, IT</i>	15.	21. 61.
<i>Villa Sandi Prosecco Rosé, Veneto, IT</i>	16.	— 72.	Red		
<i>Conti Riccati Prosecco, Veneto, IT</i>	16.	— 72.	<i>Henry of Pelham Cabernet Merlot, Niagara, ON</i>	13.	19. 55.
White			<i>Luigi Bosca 'La Linda' Malbec, Mendoza, AR</i>	13.	19. 55.
<i>Henry of Pelham Sauvignon Blanc, Niagara, ON</i>	13.	19. 55.	<i>Viña Bujanda Rioja Reserva, ES</i>	17.	23. 67.
<i>Fox Brook Chardonnay, Napa Valley, CA</i>	14.	20. 58.	<i>Lungarotti Sangiovese-Merlot, Umbria, IT</i>	18.	24. 70.
<i>Tenute Orestyadi 'Molino a Vento' Pinot Grigio, IT</i>	17.	23. 67.			
<i>Collovrays & Terrier 'Notre Côte Sud' Chardonnay, Pays d'Oc, FR</i>	17.	23. 67.			
<i>Umani Ronchi Pecorino, Abruzzo, IT</i>	17.	23. 69.			
<i>Château Haut-Grelot Sauvignon Blanc, Bordeaux, FR</i>	18.	24. 70.			

..... BEER

Draft	16oz	20oz		16oz	20oz
Rabbit Lager 5%	9.25	10.75	Indie Alehouse 'Instigator' IPA 6.5%	9.5	11.
High Park 'Lightwave' Session IPA 4.5%	9.5	11.	Fuller's 'London Pride' Amber Ale 4.7%	12.15	13.15
Lost Craft 'Lost Light' Lager 4%	9.5	11.	Guinness 4%	12.25	13.25
Bottles & Cans					
Nickel Brook 'Cause & Effect' Blonde 4.7%	473ml	8.	Side Launch Wheat 5.3%	473ml	9.
Bellwoods 'Bellweiser' Pilsner 4.8%	355ml	9.	Bellwoods 'Jelly King' Dry Hopped Sour 5.6%	500ml	16.
Whistler Brewing Co. 'Forager'	355ml	9.	Great Lakes Brewery	473ml	10.
Gluten-free Lager 5%			'Octopus Wants to Fight' IPA 6.2%		
Streets of Toronto 'Raccoon' Lager 5%	473ml	9.75	Collective Arts 'Ransack The Universe' IPA 6.8%	473ml	11.
Collective Arts 'Jam up the Mash'	473ml	11.			
Dry Hopped Sour 5.2%					
Non-alc			Ciders & Refreshers		
Town Brewery 'Easy Tiger' Lager (non-alc)	355ml	10.	Stock & Row 'Slow & Low' Cider 5%	355ml	8.75
Grüvi 'Juicy Dayz' IPA (non-alc)	355ml	10.	Stock & Row 'Cold Tea' Cider 4%	355ml	8.75
Guinness 0 (non-alc)	440ml	10.5	Lost Craft Cider 5%	473ml	9.5
			Pommies Cider 5%	473ml	9.75
			White Claw Black Cherry Hard Seltzer 5%	473ml	10.