

WHITE RABBIT

WHITE RABBIT Dalston's Diversity on a Plate

The first restaurant of its kind in Dalston, White Rabbit couldn't be more at home in the spiced-up ethnic soup of the London area that's fast overtaking Hoxton in the cool stakes – and which the Guardian called the 'coolest place to live in Britain' as long ago as 2009!

You could call their super-relaxed, eclectic and affably unselfconscious mix 'n' match mini-shareplate vibe a multicultural Brit-spin on Tapas or Meze... It feels and tastes European with a British twist and occasional Latin American and Asian touches... But perhaps the aptly rabbitish sense of foraging or grazing would be more accurate, although that's not to say you'll be leaving hungry: White Rabbit's worth a lot more than a nibble.

As Chef Danny Cheetham puts it, *'Think of it as a very affordable tasting menu of non-faffy, unpretentious tasty food that you share with your fellow diners, in a comfortable environment...'*

The shareplates are fresh, *tasty* and full of surprises (all nice ones!), with unusual, sustainable and, wherever possible, locally sourced ingredients. So you get a flavour of the countryside without the bullshit.

'We get our ingredients from places that do things properly and work with us to make sure they're as local and as sustainable as possible on our budget,' Danny adds. *'The things that aren't locally sourced are used because you can't get them better anywhere close. For example our honey comes from New Zealand because it's the best I've ever tasted. Our chickweed, on the other hand, is fresh-picked from the canalside down the road!'*

A typical dish? No such thing here. With influences as diverse as Dalston itself, Danny's constantly changing the offerings – but a current sample from the *Barbecue, Wood Oven and Stove* menu selections would include *Dry Aged Sirloin with King Oster Mushrooms, Walnut Purée, and Burnt Shallot and Bone Marrow Butter, Confit Rabbit Leg, Pearl Barley and Prunes* and *Foraged Mushrooms Romanesque with Thyme and Garlic Butter*. And there's simpler, snackier lunchtime fare, serious slap-up weekend brunches and an imaginative drinks and cocktails list too.

White Rabbit was recently set up by a bunch of four mates who are, variously, the entrepreneurs and proprietors of hip venues such as Birthdays in Dalston, the Macbeth, Alibi and the Asylum Club in Fitzrovia, and bands - Roots Manuva and Dead Kids and the aforementioned chef, Danny, who was a fashion and music photographer in a previous incarnation – all of whom who found inspiration in the improvised barbecued snacks they used to cook up and share on Adam's London Fields stoop, not to mention Little Chef burgers and 70s Indian takeaways!

All of which might suggest it's one of those hipper than thou joints that call for a gourmet encyclopaedia to interpret the menu. Not so.

White Rabbit is cool – but not off-puttingly so. In fact it's very reasonably priced, refreshingly down to earth and warmly welcoming, attracting, as Mark Shaffer puts it, *'a good following of local regulars – a cross-section of knowledgeable, hungry Londoners with an eye for style and good taste'*.

THE WHITE RABBIT,
15-16 Bradbury Street,
Dalston,
London N16 8JN
Phone: 020 7682 0163.
Website: whiterabbitdalston.com

Opening times:

	Brunch/Lunch	Dinner
Monday	---x-x-x-x---	18.00-midnight
Tuesday	12.00-16.00	18.00-midnight
Wednesday	12.00-16.00	18.00-midnight
Thursday	12.00-16.00	18.00-midnight
Friday	12.00-16.00	18.00-midnight
Saturday	11.00-16.00	18.00-midnight
Sunday	11.00-17.00	18.00-midnight

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For press, imagery and interview enquiries please contact:

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