

THE ZEBRA RIDING CLUB

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£48 per person

Selection of Snacks

Cod Belly, Jimmy Nardello Pepper
Spaghetti Squash tartlet, Cashel blue
Pork terrine, Pickled beetroot, chervil
Gilchesters porridge sourdough, smoked cultured cream, miso
House Coppa and preserves

The Coop

Heritage grains, Smoked Eel, shellfish XO,
with a fresh egg from our rescued hens

Fruits De Mer

*Nori Mussels, Wild Dorset oyster,
Mackerel Tartar*

+ £12.5

Game

*Scottish Grouse tartine, Girolles, Fragola grape,
Jerusalem artichoke*

+ £7.5

The Feast

Swaledale Yorkshire Venison
Purple sprouting broccoli, Fresh Coco Beans
Venison stew
Wood-oven beets, bitter leaves

British Farm House Cheese

Blackmount - fresh raw goat's milk cheese with a distinctive lemon flavour and a silky, smooth texture. Made by Selina Cairns in Lanarkshire, Scotland

+ £8

Something Sweet

Lemon Balm Rice Pudding, Aged balsamic fig,
Fig leaf ice cream



Allergens advice:

Game may contain shot

Please enquire with a member of our team if you require information about allergens in any of our menu items.
A discretionary service charge of 12.5% will be added to your bill.

THE **ZEBRA** RIDING **CLUB**

PESCATARIAN

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£48 per person

Selection of Snacks

Cod Belly, Jimmy Nardello Pepper
Spaghetti Squash Tartlet, Cashel blue
Red meat radish, shiso
Gilchesters porridge sourdough, smoked cultured cream,
miso
Preserves

The Coop

Heritage grains, Smoked Eel, shellfish XO
with a fresh egg from our rescued hens

Fruits De Mer

*Nori Mussels, Wild Dorset oyster
Mackerel Tartar*

+ £12.5

The Feast

Wild Harbour day boat fish
Purple sprouting broccoli, Fresh Coco beans
Ridged cucumbers, almond chili oil
Wood-oven beets, bitter leaves

British Farm House Cheese

Blackmount - fresh raw goat's milk cheese with a distinctive lemon flavour and a silky, smooth texture. Made by Selina Cairns in Lanarkshire, Scotland

+ £8



Something Sweet

Lemon Balm Rice Pudding, Aged balsamic fig,
Fig leaf ice cream



Allergens advice:

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VEGAN

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£48 per person

Selection of Snacks

Grilled Baby Leeks, Jimmy Nardello Pepper
Spaghetti Squash Tartlet
Blue meat radish, shiso
Gilchesters porridge sourdough, peach stone gastrique
Preserves

The Field

Heritage grains, mushroom and celeriac XO,
Scottish girolles, nori

Fruits De Mer

Roasted king oyster mushrooms, Nori, pickled kombu

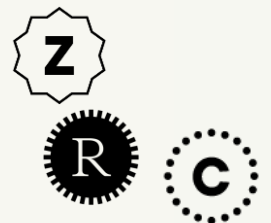
+ £12.5

The Feast

Embered mauve Aubergine
Purple sprouting broccoli, Fresh Coco Beans
Ridged cucumbers, almond chili oil
Wood-oven beets, bitter leaves

Something Sweet

Peach Sorbet, blackberry, rosemary biscuit



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VEGETARIAN

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£48 per person

Selection of Snacks

Grilled Baby Leeks, Jimmy Nardello Pepper
Spaghetti Squash Tartlet, Cashel blue
Blue meat radish, shiso
Gilchesters porridge sourdough, smoked cultured cream, miso
Preserves

The Field

Heritage grains, mushroom and celeriac XO
with a fresh egg from our rescued hens

Fruits De Mer

Roasted king oyster mushrooms, Nori, pickled kombu

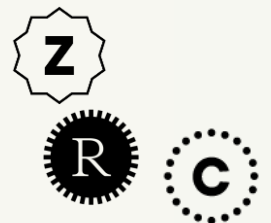
+ £12.5

The Feast

Embered mauve Aubergine
Purple sprouting broccoli, Fresh Coco Beans
Ridged cucumbers, almond chili oil
Wood-oven beets, bitter leaves

Something Sweet

Lemon Balm Rice Pudding, Aged balsamic fig,
Fig leaf ice cream



Allergens advice:

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GLUTEN FREE

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£48 per person

Selection of Snacks

Cod Belly, Jimmy Nardello Pepper
Spaghetti Squash Tartlet, Cashel blue
Pork terrine, Pickled beetroot, chervil
Birch gluten free bread, Peach stone gastrique
House Coppa and preserves

The Coop

Heritage grains, Smoked Eel, shellfish OX
with a fresh egg from our rescued hens

Fruits De Mer

*Nori Mussels, Wild Dorset oyster
Mackerel Tartar*

+ £12.5

The Feast

Swaledale Yorkshire Venison
Purple sprouting broccoli, Fresh Coco Beans
Venison stew
Wood-oven beets, bitter leaves

British Farm House Cheese

Blackmount - fresh raw goat's milk cheese with a distinctive lemon flavour and a silky, smooth texture. Made by Selina Cairns in Lanarkshire, Scotland

+ £8



Something Sweet

Lemon Balm Rice Pudding, Aged balsamic fig,
Fig leaf ice cream



Allergens advice:

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SUNDAY 11TH OCTOBER

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

£38 per person

For the table

Gilchesters porridge sourdough, smoked cultured cream, miso
House Coppa and preserves
Delica Pumpkin, Cashel blue, Pepito Dressing
Porthilly mussels, grilled leeks, pangrattato

Special of the day

Game- Scottish Grouse, Girolle and Artichoke tartine for two

+ £14.5

The Feast

Swaledale beef rump
or - Embered mauve Aubergine
Fresh Coco beans, Purple sprouting broccoli
Wood-oven pink fur potatoes, garden herbs
Cadogan farm beetroot and bitter leaves

British Farm House Cheese

Elrick Log – fresh row goat milk cheese with a distinctive lemon flavour and a silky, smooth texture. Made by Selina Cairns in Lanarkshire, Scotland

+ £8

Something Sweet

Comice Pear Tart, bay custard



Allergens advice:

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KIDS

This selected menu is based on what's best at this time from our farm, surrounding farms, and a little further afield.

Selection of Snacks	Crudités & Sunflower Tahini	£4
	Our Sourdough Bread & Butter	£4
	Barbequed Kentish Sweet Corn & Butter	£4
Mains	Fresh Tagliatelle Sardinian Tomato	£8
	Swaledale Fried Chicken , Ruby In The Rubble Ketchup	£9
Sides	Wood Oven Roast Potatoes	£4
	Garden Salad	£4
Dessert	Blackberry Ripple Ice Cream Sundae	£6



Allergens advice:

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COCKTAILS

Pine & Soda	Vodka, Lemon Balm, Pine Bitters, Lemon, Soda	£9
Garden Sour	Gin, Cucumber, Shiso, Sorel, Lemon	£10
Birch Old Fashioned	Bourbon, Scotch, Birch Sap Syrup, Bitters	£12
Elderflower Collins	London Dry Gin, Elderflower, Lemon, Soda	£11
Pear & White Tea Fizz	Vodka, Kanpai Sake, Pear, White Tea, Lemon, Soda	£11

BEER

Freedom Lager (4%)	Freedom Brewery, Staffordshire	£2.75 / £5
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WINE BY THE GLASS

Fizz

NV	Prosecco Jeio	Jeio	Italy	Piedmont	£8	£46
NV	Ruinart Brut	Ruinart	France	Champagne	£16	£94
NV	Ruinart Rose'	Ruinart	France	Champagne	£18	£106
NV	Ruinart Blanc de Blanc	Ruinart	France	Champagne	£20	£118
NV	Veuve Cliquoe Yellow Label	Veuve	France	Champagne	£14	£82
NV	Veuve Rose	Veuve	France	Champagne	£16	£94

White

2018	Mosel-Riesling	Sybille Kuntz	Germany	Mosel	£8.25	£48
2018	Bacchus	Bolney State	England	Sussex	£7.25	£42
2018	Ortega	Westwell	England	Kent Downs	£7	£41
2018	Chenin Blanc	Badenhorst	South Africa	Swartland	£6	£35
2018	Viognier	Château Pesquié	France	Rhone	£5.25	£30

Red

2017	Dolcetto d'Alba	Vietti	Italy	Piedmont	£8.75	£52
2019	Beaujolais	Domaine St Cyr	France	Burgundy	£7	£41
2017	Grenache	Château Pesquié	France	Rhone	£6	£35
2017	Primitivo IGP	Domus	Italy	Puglia	£5.25	£30

Pink

2019	Rose	Triennes	France	Provence	£6	£35
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FIZZ

White

NV	Pelegrim	Westwells	England	Kent Downs	£68
2015	Terrers Brut Nature	Recaredo	Spain	Corpinnat	£70
2014	Limney	Davenport	England	East Sussex	£78
NV	Ridgeview Bloomsbury Brut	Ridgeview	England	Sussex	£70
2018	COL	Tillingham	England	East Sussex	£65
2017	Traditional Method	Tillingham	England	East Sussex	£90
NV	Bubbly	Bolney Estate	England	Sussex	£55
2009	Dom Perignon Blanc	Dom Perignon	France	Champagne	£210
2006	Dom Perignon Rose'	Dom Perignon	France	Champagne	£430
NV	Gran Krug Cuvee'	Krug	France	Champagne	£310
NV	Gran Kug Rose'	Krug	France	Champagne	£420

Pink

2018	Cava Rosado	Pago de Tharsys	Spain	Valencia	£45
2018	Pink	Ridgeview	England	Sussex	£95

Cider

2019	Cyder Peaux de Pinot	Tillingham	England	East Sussex	£30
2019	Cyder Peaux de Pomme	Tillingham	England	East Sussex	£30



THIRST-QUENCHING

Fresh & a joy to drink

White

2019	Sauvignon Blanc	Les Deux Moulins	France	Loire	£29
2018	Bacchus	Bolney Estate	England	Sussex	£42
2018	Limney Horsmonden	Davenport	England	Kent & Sussex	£52
2018	Vouvray Sec	Domaine Catherine & Pierre Breton	France	Loire	£55
2019	Albarino	Bodegas Terras Gauda	Spain	Galicia	£58
2017	Muscadet 'Le Melonix'	Domaine Jo Landron	France	Loire	£59

Pink

2019	Cotes de Provence (MAGNUM)	UP	France	Provence	£120
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Red

2018	Julienas Village	Domaine Chapel	France	Beaujolais	£52
2018	Morgon	Marcel Lapierre	France	Beaujolais	£65



MAVERICKS

Winemakers & growers that just do things differently

White

2018	Miranius	Cellar Credo	Spain	Catalonia	£45
2016	Viogner & Riesling	Celler Batlliu de Sort	Spain	High Pyrenees	£56
2018	Porer Pinot Grigio	Alois Lageder	Italy	Alto Adige	£54
2019	Casamatta	Bibi Graetz	Italy	Tuscany	£32
2018	A Fermament	Charlie Herring	England	Hampshire	£80

Orange

2019	Bacchus	Litmus	England	Surrey	£45
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Red

2015	Autrement	Chateau Lamery	France	Bordeaux	£70
2019	Syrah	Herve & Beatrice Souhaut	France	Rhone	£80
2017	Soffocone Di Vincigliata	Bibi Graetz	Italy	Tuscany	£75

OLD SKOOL

It's so good to be classic & not trendy

White

2018	Quincy 'Haute Victoire'	Domaine Henri Bourgeois	France	Loire	£55
2019	Soave Classico	Suavia	Italy	Veneto	£38
2019	Roero Arneis	Vietti	Italy	Piedmont	£55

Red

2011	Chateau Potensac	Domaines Delon	France	Bordeaux	£90
2011	St Emilion Grand Cru	Chateau de Fonbel	France	Bordeaux	£75
2018	Chianti Classico	Castellare	Italy	Tuscany	£50
2016	Barolo Castiglione	Vietti	Italy	Piedmont	£120
2017	Dolcetto d'Alba	Vietti	Italy	Piedmont	£52
2010	Gran Reserva 904	La Rioja Alta	Spain	Rioja	£120

Sweet

2015	Tokaji Late Harvest	Tokaj-Hetszolo	Hungary	Tokaj	£5.5	£55
2018	Moscato d'Asti	Vietti	Italy	Piedmont		£45



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