

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

Cantabrian anchovy, Jimmy Nardello Pepper
Spaghetti Squash tartlet, Cashel blue
Grilled ox Reuben
Gilchesters porridge sourdough, smoked cultured cream, miso
House Coppa and preserves

The Coop

Heritage grains, Kentish corn
with a fresh egg from our rescued hens

Fruits De Mer

*Porthilly oyster, wild Sea Bass
Spiced mussel, squid broth*

+ £12.5

The Feast

Swaledale Yorkshire Venison
Grilled Leeks, Fresh Coco Beans
Venison stew
Wood-oven Beets , bitter leaves

British Farm House Cheese

*Brightwell Ash- a tangy Oxfordshire goats' cheese, made by Fraser Norton and Rachel Yarrow, Herefordshire
a spoonful of Birch honey, Rye cracker*

+ £8

Something Sweet

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



Allergens advice:

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

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

The Coop

Heritage grains, Kentish corn
with a fresh egg from our rescued hens

Fruits De Mer

*Porthilly oyster, wild Sea Bass
Spiced mussel, squid broth*

+ £12.5

The Feast

Wild Harbour day boat fish
Grilled Leeks, Fresh Coco Beans
Summer cucumbers, almond chili oil
Wood-oven Beets , bitter leaves

British Farm House Cheese

*Brightwell Ash- a tangy Oxfordshire goats' cheese, made by Fraser Norton and Rachel Yarrow, Herefordshire
a spoonful of Birch honey, Rye cracker*

+ £8

Something Sweet

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



Allergens advice:

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.

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 Patty Pan, Jimmy Nardello Pepper
Spaghetti Squash Tartlet
Blue meat radish, shiso
Gilchesters porridge sourdough, peach stone gastrique
Preserves

The Field

Heritage grains, Kentish corn, Scottish girolles, nori

Fruits De Mer

Roasted king oyster mushrooms, dulce, pickled kombu

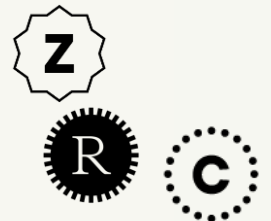
+ £12.5

The Feast

Embered mauve Aubergine
Grilled Leeks, Fresh Coco Beans
Summer cucumbers, almond chili oil
Wood-oven Beets , bitter leaves

Something Sweet

Peach Sorbet, blackberry, rosemary biscuit



Allergens advice:

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.

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 Patty Pan, Jimmy Nardello Pepper
Spaghetti Squash Tartlet
Blue meat radish, shiso
Gilchesters porridge sourdough, smoked cultured cream, miso
Preserves

The Field

Heritage grains, Kentish corn
with a fresh egg from our rescued hens

Fruits De Mer

Roasted king oyster mushrooms, dulse, pickled kombu

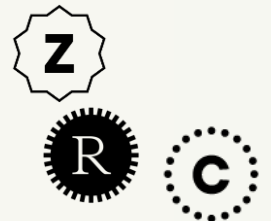
+ £12.5

The Feast

Embered mauve Aubergine
Grilled Leeks, Fresh Coco Beans
Summer cucumbers, almond chili oil
Wood-oven Beets, bitter leaves

Something Sweet

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



Allergens advice:

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.

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

Cantabrian anchovy, Jimmy Nardello Pepper
Spaghetti Squash Tartlet, Cashel blue
Grilled ox Reuben
Birch gluten free bread, Peach stone gastrique
House Coppa and preserves

The Coop

Heritage grains, Kentish corn
with a fresh egg from our rescued hens

Fruits De Mer

*Porthilly oyster, wild Sea Bass
Spiced mussel, squid broth*

+ £12.5

The Feast

Swaledale Yorkshire Venison
Grilled Leeks, Fresh Coco Beans
Venison stew
Wood-oven Beets , bitter leaves

British Farm House Cheese

*Brightwell Ash- a tangy Oxfordshire goats' cheese, made by Fraser Norton and Rachel Yarrow, Herefordshire
a spoonful of Birch honey, Rye cracker*

+ £8



Something Sweet

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



Allergens advice:

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.

SUNDAY LUNCH

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 Bresaola and preserves
Delica Pumpkin, Blue Cheese, Pepito Dressing
Line caught Squid, grilled leeks, pangrattato

The Feast

Swaledale beef rump
or - Wild Harbour Cod
or - Embered mauve Aubergine
Badger Flame Beetroot, fresh Coco beans
Wood-oven Cornish Mids, garden herbs
Garden salad, house dressing

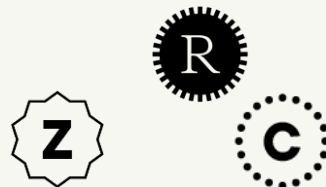
*British Farm
House Cheese*

*Brightwell Ash- a tangy Oxfordshire goats' cheese, made by
Fraser Norton and Rachel Yarrow, Herefordshire
a spoonful of Birch honey, Rye cracker*

+ £8

Something Sweet

Wood oven cannelle pudding, milk ice cream,
Bay custard



Allergens advice:

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

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	Poached Cod Belly, Jimmy Nardello Pepper Spaghetti Squash tartlet, Cashel blue Grilled ox Reuben Gilchesters porridge sourdough, smoked cultured cream, miso House Bresaola and preserves	+ £13.5
The Coop	Heritage grains, Kentish corn with a fresh egg from our rescued hens	+ £9.5
<i>Fruits De Mer</i>	<i>Cornish Squid, Porthilly mussels, Shiso spiced broth</i>	+ £10.5
The Feast	Swaledale Yorkshire Venison Badger Flame Beetroot, Fresh Coco Beans Venison stew Wood-oven Cornish Mids, garden herbs Garden salad, house dressing	+ £24
<i>British Farm House Cheese</i>	<i>Brightwell Ash- a tangy Oxfordshire goats' cheese, made by Fraser Norton and Rachel Yarrow, Herefordshire a spoonful of Birch honey, Rye cracker</i>	+ £8
Something Sweet	Lemon Balm rice pudding, Aged balsamic fig, Fig leaf ice cream	+ £7.5



Allergens advice:

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**

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:

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.

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	£2.25 / £4.50
--------------------	--------------------------------	---------------

WINE BY THE GLASS

Fizz

2019	Cava Rosado	Pago de Tharsys	Spain	Valencia	£7.5	£45
NV	Champagne	Ruinart Brut	France	Champagne	£14	£84

White

2018	Mosel-Riesling	Sybill 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
------	------	----------	--------	----------	----	-----



FIZZ

Sparkling wine from across Europe with a focus on England

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

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
------	----------------------------	----	--------	----------	------

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
------	---------	--------	---------	--------	-----

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



THE **ZEBRA** RIDING CLUB

