

# 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, shellfish OX,  
with a fresh egg from our rescued hens

## *Fruits De Mer*

*Nori Mussels, Wild Dorset oyster  
Penzance Red Mullet*

*+ £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 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:

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.

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# 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  
Red meat radish, shiso  
Gilchesters porridge sourdough, smoked cultured cream,  
miso  
Preserves

## **The Coop**

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

## *Fruits De Mer*

*Nori Mussels, Wild Dorset oyster  
Penance Red Mullet*

+ £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 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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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 Baby Leeks, Jimmy Nardello Pepper  
Spaghetti Squash Tartlet  
Red meat radish, shiso  
Gilchesters porridge sourdough, peach stone gastrique  
Preserves

**The Field**

Heritage grains, mushroom and celeriac OX, Kentish corn,  
Scottish girolles, nori

*Fruits De Mer*

*Roasted king oyster mushrooms, Nori, pickled kombu*

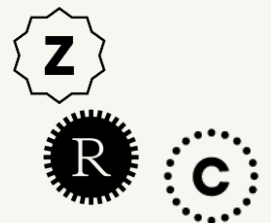
*+ £12.5*

**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  
Red meat radish, shiso  
Gilchesters porridge sourdough, smoked cultured cream, miso  
Preserves

**The Field**

Heritage grains, mushroom and celeriac OX, Kentish corn with a fresh egg from our rescued hens

*Fruits De Mer*

*Roasted king oyster mushrooms, Nori, pickled kombu*

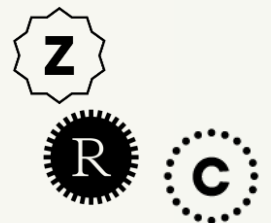
*+ £12.5*

**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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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, shellfish OX  
with a fresh egg from our rescued hens

### *Fruits De Mer*

*Nori Mussels, Wild Dorset oyster  
Penance Red Mullet*

+ £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 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:

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 18<sup>TH</sup> 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

*Fruits De Mer*

*Wild Dorset oyster, shallot, cucumber, dill*

+ £3.20 Each  
£16.00 6x

*Game*

*Scottish Grouse, Girolle, Cep and Artichoke*

+ £7.5

**The Feast**

Swaledale beef rump  
or - Penzance Red Mullet  
or - *Embered mauve Aubergine*  
Fresh Coco beans, Purple sprouting broccoli  
Wood-oven pink fir potatoes, garden herbs  
Cadogan farm beetroot and 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**

Cannelle pudding, milk ice cream,  
Bay custard



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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.*

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