

# 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**

Delica Pumpkin Tart, Pevensey Blue cheese, Sage  
Jerusalem Artichoke, Preserved Lemon, Espelette  
Pork, Prune and Pistachio Terrine, Celery  
Gilchesters Porridge Sourdough, Old Bread Miso, Smoked  
Cultured Cream,  
House Preserves and Pickles

## **The Coop**

English Grains with Courgette dashi and an egg from our  
rescued hens

## *Fruits De Mer*

*Diver Scallop, Romanesco, Coastal Herbs*

*+ £11.5*

## **The Feast**

Swaledale Venison,  
Celeriac Remoulade,  
Venison Kofte, Dukka,  
January King Cabbage, Chicory, Smoked Butter

## *British Farm House Cheese*

*Sinodun Hill - An unpasteurised Goats Milk Cheese made by  
Fraser Norton and Rachel Yarrow in Oxfordshire. Rye Cracker  
and Birch Honey*

*+ £8*

## **Something Sweet**

Poached Concorde Pears  
Fresh Almonds, Cider Toffee, Milk 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

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**£48 per person**

### **Selection of Snacks**

Delica Pumpkin Tart, Pevensey Blue cheese, Sage  
Jerusalem Artichoke, Preserved Lemon, Espelette  
Chestnut, Pickled Grape, Chicory  
Gilchesters Porridge Sourdough, Old Bread Miso, Smoked  
Cultured Cream,  
House Preserves and Pickles

### **The Coop**

English Grains with Courgette dashi and an egg from our  
rescued hens

### *Fruits De Mer*

*Diver Scallop, Romanesco, Coastal Herbs*

*+ £11.5*

### **The Feast**

Market Fish,  
Celeriac Remoulade,  
Grilled Sprouting Broccoli, Almond Rayu  
January King Cabbage, Chicory, Smoked Butter



### *British Farm House Cheese*

*Sinodun Hill - An unpasteurised Goats Milk Cheese made by Fraser Norton and Rachel Yarrow in Oxfordshire. Rye Crackers and Birch Honey*

*+ £8*

### **Something Sweet**

Poached Concorde Pears  
Fresh Almonds, Cider Toffee, Milk Ice Cream



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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**

Delica Pumpkin Tart, Whipped Herb Tofu, Sage  
Jerusalem Artichoke, Preserved Lemon, Espelette  
Chestnut, Pickled Grape, Chicory  
Gilchesters Porridge Sourdough, Miso Bagna Cauda,  
Extra-Virgin Olive Oil  
House Preserves and Pickles

## **The Field**

English Grains with Courgette dashi and Sauteed Forest  
Mushrooms

## *Fruits De Mer*

*Grilled King Oyster Mushrooms, Kombu, Almond Milk*

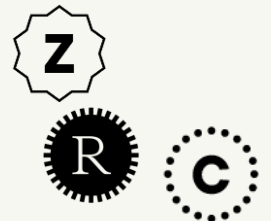
*+ £11.5*

## **The Feast**

Embered Mauve Aubergine  
Celeriac Remoulade,  
Grilled Sprouting Broccoli, Almond Rayu  
January King Cabbage, Chicory, Smoked Emulsion,

## **Something Sweet**

Poached Concorde Pears  
Fresh Almonds, Cider Toffee, Shiso Sorbet



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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**

Delica Pumpkin Tart, Pevensey Blue cheese, Sage  
Jerusalem Artichoke, Preserved Lemon, Espelette  
Chestnut, Pickled Grape, Chicory  
Gilchesters Porridge Sourdough, Old Bread Miso, Smoked  
Cultured Cream,  
House Preserves and Pickles

**The Field**

English Grains with Courgette dashi and an egg from our  
rescued hens

*Fruits De Mer*

*King Oyster Mushrooms, Kombu, Smoked Cultured Cream*

*+ £11.5*

**The Feast**

Embered Mauve Aubergine  
Celeriac Remoulade,  
Grilled Sprouting Broccoli, Almond Rayu  
January King Cabbage, Chicory, Smoked Butter

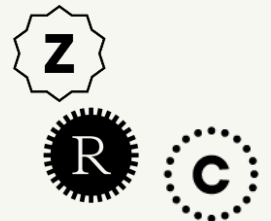
*British Farm House Cheese*

Sinodun Hill - An unpasteurised Goats Milk Cheese made  
by Fraser Norton and Rachel Yarrow in Oxfordshire. Rye  
Crackers and Birch Honey

*+£8*

**Something Sweet**

Poached Concorde Pears  
Fresh Almonds, Cider Toffee, Milk 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**

Delica Pumpkin Tart, Pevensey Blue cheese, Sage Jerusalem Artichoke, Preserved Lemon, Espelette Pork, Prune and Pistachio Terrine, Celery Birch gluten free bread, Old Bread Miso, Smoked Cultured Cream, House Preserves and Pickles

Birch gluten free bread, Peach stone gastrique House preserves

## **The Coop**

Heritage Grains with Courgette dashi and an egg from our rescued hens

## *Fruits De Mer*

*Diver Scallop, Romanesco, Coastal Herbs*

*+ £11.5*

## **The Feast**

Swaledale Venison, Celeriac Remoulade, Venison Kofte, Dukka, January King Cabbage, Chicory, Smoked Butter



## *British Farm House Cheese*

*Sinodun Hill - An unpasteurised Goats Milk Cheese made by Fraser Norton and Rachel Yarrow in Oxfordshire. Rye Crackers and Birch Honey*

*+ £8*



## **Something Sweet**

Poached Concorde Pears  
Fresh Almonds, Cider Toffee, Milk Ice Cream



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.*

<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



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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
2014	Numanthia	Bodega Numanthia	Spain	Duero	£19	£120

### Pink

2019	Rose	Triennes	France	Provence	£6	£35
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### Sweet

2015	Tokaji Late Harvest	Tokaj-Hetszolo	Hungary	Tokaj	£5.5	£55
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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
2018	Riesling Trocken	Robert Weil	Germany	Rheingau	£55

## Pink

2019	Cotes de Provence	UP	France	Provence	£60
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
2017	Blaufrankisch	Franz Weninger	Austria	Burgenland	£48





# 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 Herrin	England	Hampshire	£80
2018	Saint Bris	Domaine Credo	Spain	Catalonia	£55

## 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
2017	Mencia	Badegas Pittacum	Spain	El Bierzo, Leon	£48
2009	Rioja Crianza	Bodegas Benito Urbina	Spain	Rioja, Cuzcurrita	£60

# 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

2018	Moscato d'Asti	Vietti	Italy	Piedmont	£45
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