

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.

£54 per person

Selection of Snacks

Smoked Sandy Carrot, White Garlic Miso
Cured Trout, Golden Beetroot, Devilled Egg
Gilchesters Porridge Sourdough, Old Bread Miso,
Smoked Cultured Cream
House Cured Meat & Pickles

Corn

Corn Velouté, Wild Mushrooms, Smoked Oil



Fruits De Mer

Native Lobster Flatbread, Summer tomato salad, Soft Herbs, Lobster Mayo + £14.5

The Feast

Grilled Aylesbury Duck, Coco Beans
Grilled Bobby Beans
Sunflower Tahini



British Farm House Cheese

A Selection of British & Irish Farmhouse Cheeses, Durrus, Beenleigh Blue & Elrick Log, Rye cracker & Birch honey + £14.5



Something Sweet

Stone Fruit and Tonka Bean 'Arlette'

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.

£54 per person

Selection of Snacks

Smoked Sandy Carrot, White Garlic Miso
Cured Trout, Golden Beetroot, Devilled Egg
Gilchesters Porridge Sourdough, Old Bread Miso,
Smoked Cultured Cream
House Pickles



Corn

Corn Velouté, Wild Mushrooms, Smoked Oil

Fruits De Mer

*Native Lobster Flatbread, Summer tomato salad,
Soft Herbs, Lobster Mayo*

+ £14.5

The Feast

Wood Oven Day-Boat Fish, Coco Beans
Grilled Bobby Beans
Sunflower Tahini



British Farm House Cheese

*A Selection of British & Irish Farmhouse Cheeses,
Durrus, Beenleigh Blue & Elrick Log,
Rye cracker & Birch honey*

+ £14.5



Something Sweet

Stone Fruit and Tonka Bean 'Arlette'

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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.

£49 per person

Selection of Snacks

Smoked Sandy Carrot, White Garlic Miso
Chickpea Hummus, Green Onion Salt
Melilot Farm Radishes
Gilchesters Porridge Sourdough, Old Bread Miso,
Smoked Cultured Cream
House Pickles



Corn

Corn Velouté, Wild Mushroom, Smoked Oil

The Feast

Grilled, Spiced Aubergine, Coco Beans
Grilled Bobby Beans
Sunflower Tahini



British Farm House Cheese

*A Selection of British & Irish Farmhouse Cheeses,
Durrus, Beenleigh Blue & Elrick Log
Rye cracker & Birch honey*

+ £14.5

Something Sweet

Greengage and Tonka Bean 'Arlette'



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.

£49 per person

Selection of Snacks

Smoked Sandy Carrot, White Garlic Miso
Chickpea Hummus, Green Onion Salt
Melilot Farm Radishes
Gilchesters Porridge Sourdough, Bagna Cauda Miso
House Pickles

Corn

Corn Velouté, Wild Mushroom & Smoked Oil

The Feast

Grilled, Spiced Aubergine, Coco Beans
Grilled Bobby Beans,
Sunflower Tahini



Something Sweet

Plum Sorbet, Greengage & Candied Almond



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 & Hummus £4

Our Sourdough Bread & Butter £4

Mains Tomato & Cheese Pizza £8

Swaledale Fried Chicken, Ruby In The Rubble Ketchup £9



Sides Wood Oven Roast Potatoes £4

Garden Salad, Ranch Dressing £4

Dessert Milk Ice cream, Toffee sauce, Popcorn £4



Allergens advice:

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SUNDAY MENU

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,
Old Bread Miso
House Cured Meats and Pickles
Heritage Carrot Salad, Sunflower Tahini, Dukkah
Duck Rillettes, White Radish

Fruits De Mer

Cornish Rock Oyster, XO Sauce & Lobster Oil

*+ £3 Each
£16 ½ Dozen*

The Feast

Swaledale Beef Rump,
or - Day Boat Fish
or - Aubergine
or - Whole Lemon Sole for 2

+ £20

Grilled Purple Sprouting Broccoli, Confit Onion & Garlic
Smoked Butter Mash, Roscoff Onion



British Farm House Cheese

*A Selection of British & Irish Farmhouse Cheeses
Durrus, Brightwell Ash, Elrick Log
Rye cracker & Birch honey*

+ £14.5



Sunday Sundae

Strawberry Ice Cream, Plums, Streusel

Allergens advice:

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