



## SUNDAY LUNCH

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

**Autumn Sour**      Apple & Cinnamon Bourbon, Egg White, Lemon, Sugar, Angostura      + £14

**£45 per person**

**For the table**      Gilchesters Porridge Sourdough, Rapeseed Oil, Apple Balsamic  
House-Made Pickles  
Confit Garlic, Herb-Fed Chicken, Chive  
Birch Fennel, Celeriac, Granny Smith Apple

**Choose one**      Wood Fired Venison Leg, Jerusalem Artichoke Puree  
Crown Prince Squash Torta, Oglesfield, White Onion Puree  
Oak Smoked Celeriac, Celery, Apple and Walnut  
Confit Hake, Brown Butter Sauce + £4.50

**Served with**      Roast Heritage Squash, Kale and Pumpkin Seed Pesto  
Wood Oven Roast Potatoes, Whipped Garlic Tournade

**Something Sweet**      Carrot, Fennel, Toasted Walnut



**Allergens advice:**

Please enquire with a member of our team if you require information about allergens in any of our menu items.

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