

THE ZEBRA RIDING CLUB

Easter Sunday Lunch



HERE'S THE DEAL...

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

£52

Add wine pairing for an additional £40 per person

CHOOSE ONE

Roast Swaledale spring Lamb & Wild Garlic

Roast trout, spring greens, creamed sorrel

Stuffed round courgette, sunflower seed praline, nettle pesto

Grilled seabream, fennel and borage salad (for two)

Birch pork chop, summer onions, onion treacle (for two)

Served with

*Wood fired Jersey Royal potatoes,
Seaweed Gremolata
Grilled Piatone Beans & farm Radish's
Birch spring salad*

FOR THE TABLE

Gilchesters Porridge Sourdough, Whipped Brown Butter

House-Made Pickles

Devilled eggs, wild garlic, leeks vinaigrette

Confit Salmon, Kentish asparagus, preserved lemon

Broad bean hummus, shaved Ticklemore cheese

CHEESE

St Cera, Apple Chutney, Hazelnut, Rye Cracker + £14.5pp

SOMETHING SWEET

Chocolate and cardamon mousse, pistachio ice-cream



(v) = vegetarian | (vg) = vegan | (gf) = gluten free | (df) = dairy free | Gluten-free bread available on request.

Allergen's advice: Please enquire with a member of our team if you require information about allergens in any of our menu items. Our cheeses contain animal rennet and are unpasteurized, please enquire with a member of our team if this is a problem.

A discretionary service charge of 12.5% will be added to your bill.