

THE ZEBRA RIDING CLUB

NEW YEAR'S EVE

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

SHARED SNACKS

Gilchester'd porridge sourdough
Burnt leek butter, lovage
Game terrine, quince, watercress
Cornish brown crab, grilled & pickled winter leaves
Salt baked celeriac and truffle tart

MIDDLE

Orkney Diver scallop, wild mushroom broth,

MAIN

Hay smoked sirloin of beef, globe artichoke, Lyonnaise onion

- or -

Pan roast sea bass, salsify, chanterelles, clams

served with

Roscoff onion and roast chervil root

Braised January king cabbage

DESSERT

Original beans chocolate and hazelnut praline

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Allergen's 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

NEW YEAR'S EVE - PLANT BASED MENU

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surrounding farms, and a little further afield*

SHARED SNACKS

Gilchesters porridge sourdough

Burnt leek vinaigrette, lovage

Game terrine, quince, watercress

Hazelnut butter, grilled & pickled winter leaves

Salt baked celeriac and truffle tart

MIDDLE

Grilled Hen of the woods mushroom, wild mushroom broth

MAIN

Braised Globe artichoke, Lyonnaise onions, Delcia pumpkin,
braised greens

served with

Roscoff onion and roast chervil root

Braised January king cabbage

DESSERT

Original beans chocolate and hazelnut praline

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