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G I L E S  
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H O U S E



# THE RIDING HOUSE

The Riding House is the perfect retreat for groups to unwind and connect.

The eight-bedroom accommodation; based in a 17th century stable conversion, has been lovingly restored within the grounds of St Giles House, while maintaining its rich history.

The fabric of the Riding House has been preserved, bringing modern day comfort whilst still maintaining a presence of the original horse stables.

Within the building, there is a first floor lounge, complete with billiard table and well stocked bar.

Downstairs, our fully fitted kitchen is ideal for our preferred list of caterers to prepare a homemade favourite, or impress your guests with their fine dining choices.

Breakfast can be provided by the St Giles team, and we can organise lunch, cheese boards, charcuterie platters and a fridge full of snacks and soft drinks should you require.

The rustic dining room that seats up to 30 is custom designed for hosting on-site guests. Dress it up for a sit down feast or tone it down for lazy grazing plates with a bottle of local sparkling.

For ease and to ensure a magical stay, we have put together a selection of activity, catering and bar options.



RIDING  
HOUSE

# BEDROOMS

Each unique bedroom is fitted with a standalone shower, roll top baths and beds draped in White Company Egyptian cotton.

## Ground Floor

**Skewbald** - Original stable gates separate the bathroom from the four poster bed, all of which sits on exposed brick floor.

**Roan Suite** - A separate entrance brings you into the two bed suite, complete with accessible wet room and mezzanine second bed.

## First Floor

**Chestnut** - The only bedroom with a log burner, Chestnut is all set on one level and has views across the courtyard and towards St Giles House.

**Bay / Palomino / Dapple Grey / Buckskin / Dun** - All similar in layout with a king size bed and mezzanine bathroom, these five bedrooms have individual styling with warm, colourful fabrics.

## Amenities

SMART TV  
HAIRDRYER  
COPPER BATH  
WRITING DESK  
STEP-IN SHOWER  
TRUE GRACE TOILETRIES  
EGYPTIAN COTTON BED LINEN  
WHITE COMPANY TOWELS & BATH ROBES





# LOUNGE

The spacious lounge, billiards table and fully stocked bar lend themselves to a relaxed morning coffee, daytime entertainment or a cosy nightcap.

The bar can be hired inclusive of your chosen drinks, glassware, bar paraphernalia, ice machine, garnishes, and chiller.

If you choose to bring your own alcohol, you will not have access to the bar and all its facilities including chiller and ice machine, and you will need to take all waste bottles home. If you do not remove your empties, you will be charged a £150 recycling fee

## Charged per Bottle:

- Double Dutch Tonic (200ml) £3
- Karma Cola (300ml) £4.50
- Gritchie Angels Lore (330ml) £6
- Purbeck Blush Cider (500ml) £6.50
- House Red/ Rose/ White £15
- Prosecco £20
- Jagermeister £30
- Absolut Vodka £35
- Bumbu £40
- Havanna club 7YO £40
- Jack Daniel's £40
- Limencello £40
- Courvoisier VS £40
- Suntory Toki £50
- Belvedere Vodka £45
- Conker Gin £45
- Glenmorangie 10yr £55
- Patron Silver Tequila £55
- Chase flavoured Gin £60
- Talisker £65
- Lagavulin £70

This list is not exhaustive, please ask for details.





# NIBBLES

Arrive to a fridge stocked with tasty treats from local farms and gardens. Minimal carbon footprint, maximum taste.

All for 8 guests

## Lounge Nibbles - £60

Chips, dips, breadsticks, popcorn, nut selection

## Cheese - £80

Local Dorset cheeses; blue, gouda, brie, soft, with chutney, crackers and fresh bread

## Charcuterie - £80

Local Dorset charcuterie; sliced fennel & white pepper salami, Hartgrove coppa Ham, Dorset chorizo picante, salami, trout terrine and wild boar pate

## Organic Sweet Treats - £40

Rustic 'grab and go' indulgent treats, hand-made from organically grown fruits, nuts and seeds. Free from: refined sugar, gluten, soy, palm oil. 100% Vegan

## Sandwiches - £40

Selection of meats and cheeses, separate platters for dietary requirements





# CATERING

We love our recommended caterers. If an alternative external supplier is needed at the Riding House, there is a surcharge of £250 per supplier, and we will require their contact details in advance so we can vet them and talk them through their liability.

## BREAD & FLOWERS

Salisbury, Wiltshire  
Colourful Sharing Plates  
breadandflowers.co.uk  
T 01722 326581  
E enquiries@breadandflowers.co.uk

## DEXTER'S HAPPY STREET FOOD

Poole, Dorset  
Fresh, Local Street Food  
www.dextersmash.com  
T 07711 463355  
E dextersmash@yahoo.com

## HORRELL & HORRELL

Sparkford, Somerset  
Homegrown, Fire Cooked Plates  
horrellandhorrell.co.uk  
T 07920 816615  
E hello@horrellandhorrell.co.uk

## FLAMES AND FEASTS

Wimborne, Dorset  
Firepit Grazing Plates  
flamesandfeasts.co.uk  
T 01258 880880 / 07464 770965  
E lousie@flamesandfeasts.co.uk

## ART SUSHI

Bournemouth, Dorset  
Gourmet Sushi  
artsushi.co.uk  
T 01202 082328  
E kamil@artsushi.co.uk

## FIERY FOX

Wimborne, Dorset  
Wood Fired Pizzas  
thefieryfoxwoodfiredpizza.co.uk  
T 07979 733533  
E info@thefieryfoxwoodfiredpizza.co.uk

To preserve the peace and tranquillity of St Giles, the Shaftesbury family and our Wimborne St Giles neighbours, any outdoor dining / drinking should finish by 10pm, with noise reduced to a minimum after this time.

