



ASHLING PARK
ESTATE

To Begin

Zero Miles Soup (V) (VE) – 7

SØDT Bread

Pointers Pour Gin Cured Trout – 9

Remoulade, Radish, Cucumber, Caviar, Watercress

Ballantine of Duck – 9

Drunken Wild Cherries, Truffle, Pistachio & Brioche

Salt Baked Beets & Sussex Goats Cheese – 7 / 12

Pistachio Crumb

Hay-Smoked Chicken – 9

Avocado, Bacon, Mango Chillli

The Main Event

South Downs Rump of Lamb – 20

*Estate Honey Carrot, Pressed Potato, Isle of Wight Black Garlic,
Rosemary, Pinot Noir Jus*

Seared Chalkstream Trout – 19

Beet Risotto, Sea Greens, Seafood Bisque

South Coast Farmers Choice Cut Steak – Market Price

Koffman Beef Dripping Chips, Vine Tomato, Watercress Salad

Wild Food Earth Bowl – 14

*Sautéed Grains, Foraged Greens, Roasted Vegetables, Crisp Seeds,
Pickle Ribbons, Local Leaves, Nettle & Wild Garlic Pesto*

Poached Stuffed Breast of Chicken – 17.50

Thyme Potatoes, Peas, Gem, Watercress, Asparagus



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To Finish

“Spring Chocolate” – 9

A Chocolate Lover’s Dream

Caramel Cheesecake – 8

Biscoff

Selection of Estate-Churned Ice Creams & Sorbets – 7

Ask for Today’s Selection

South Coast Cheeses – 10

Sussex, Hampshire, Dorset, Isle of Wight, with Crackers, Grapes, Chutney

Illy & Maya – 8

Your Choice of Coffee with Chocolate Bon Bons