

Whilst You Wait

SØDT Bread Selection – 4.50

Whipped Sussex Butter

La Espanola Mixed Olives – 3.50

Let's Do Lunch

(12pm – 2.30pm)

Salt Baked Beets & Sussex Goats Cheese – 7 / 12

Pomegranate Molasses

Hot Smoked Salmon – 7.50 / 12.50

Gin Cured Trout Salad, Honey, Mustard, Dill Dressing

Estate Smoked Chicken Salad – 8 / 14

Avocado, Bacon, Mango Chilli Dressing

Wild Food Earth Bowl – 7 / 12

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

From The Larder

Zero Miles Soup (V) (VE) – 7

SØDT Bread

Ballantine of Duck – 8

Drunken Wild Cherries, Truffle, Pistachio & Brioche



ASHLING PARK
ESTATE

Forest & Coast

Herb Risotto of Chicken – 16

Storrington Wild Mushrooms, Local Leaves, Shaved Old Winchester

Ashling Park Blanc de Blancs Battered

Haddock – 16

Hand Cut Chips, Crushed Peas, Seaweed Tartare, Lemon

South Coast Farmer's Choice Cut Steak of the Day – Market Price

Hand Cut Chips, Vine Tomato, Salad

Ashling Park's Famous Flight

A Trio of Sparkling Delight – 18

Three 75ml measures of Ashling Park's Classic Cuvée, Sparkling Rosé & Blanc de Blanc

To Finish

Earl Grey Pannacotta - 8

Pointers Pour Gin, Roast Plum, Smashed Amaretti

Spring Chocolate – 8.50

A Chocolate Lover's Dream

Artisan Cheese Plate - 10

Selection of Local Cheeses & Crackers, Grapes, Chutney

Selection of Estate Churned Ice Creams & Sorbets - 7

Ask for Today's Selection

Illy & Maya - 8

Your Choice of Coffee with Chocolate Bon Bons

Please advise the team if you have any food allergies and we will do our best to accommodate.
A discretionary Service Charge of 10% is added on tables of six or more.
100% of all service and gratuities go to our hard-working Ashling Park Team.

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