



**ASHLING PARK**  
ESTATE

**Whilst You Wait**

**SØDT Bread Selection – 4.50**

*Whipped Sussex Butter*

**La Espanola Mixed Olives – 3.50**

**From The Larder**

**Zero Miles Soup (V) (VE) – 7**

*SØDT Bread*

**Local Creamy Mushrooms – 8**

*Toasted Corn Bread, Foraged Herbs*

**Hot Smoked Salmon –9**

*Lemon, Capers, Rye*

**Hay-Smoked Chicken – 8**

*Avocado, Bacon, Mango Chili*

**Ashling Park’s Famous Roasts**

*All served with Roast Potatoes, Root Mash, Honey Parsnip, Creamed Cabbage & Bacon*

**Slow Roast Loin of Pork – 20**

*Herb Stuffing, Apple Sauce*

**Old English Sirloin of Beef – 20**

*Yorkshire Pudding, “Beef Pie Gravy”*

**Forest & Coast**

**Mixed Fish Roast – 20**

*Herb, Lemon, Shellfish Butter*

**Wild Food Earth Bowl – 14**

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

*Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen.  
A discretionary Service Charge of 10% is added on tables of six or more.*



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**From the Pantry**

**Hot Cross Bun Bread & Butter Pudding – 8**

*Custard*

**Earl Grey Pannacotta - 8**

*Pointers Pour Gin, Roast Plum, Smashed Amaretti*

**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*

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