



ASHLING PARK  
ESTATE

## *Dinner Menu*

SAMPLE MENU – SUBJECT TO CHANGE

### Starters

**House Marinated Olives £4.50**

**Sødt Bread Selection £4.50**

Confit Garlic Butter

**Mr. Foot's Farm Sweetcorn Soup £8**

Charred Cornbread, Sussex Butter

**Bosham Spinach Bhaji £9**

Mint Coconut Yoghurt, Estate Mango Chutney, Chilli, Lime, Coriander Dressing

**'Pointer's Pour' Gin Cured Trout £12**

Orange, Chicory, Sweet Pickled Cucumber, Lime Shallot, Keta

**Pressed Ham Hock £10**

Homemade Piccalilli, Watercress, Toast

### Main Courses

**6-hour Pork Belly £23**

Creamed Celeriac, Roast Heritage Carrots, Cavolo Nero, Jus, Apple Sauce

**Smoked Haddock Fillet £23**

Leek Velouté, Parmentier Potato, Sautéed Greens, Poached Egg

**Adsdean Farm 8oz Ribeye Steak £32**

Plum Tomato, Hand Pressed Fries, Watercress

**Spinach & Chickpea Zanzibar Curry £18**

Squash Rosti, Pea & Mint Filo, Jasmine Rice, Tamarind & Lime Dressing

### Desserts

**Baked Madagascan Vanilla Cheesecake £9**

Fig, Butterscotch Crumble

**Dark Chocolate Parfait £10**

Pear, Chantilly Cream, Almond Tuille

**South Coast Cheese Board £12**

Selection of Local Cheeses & Accompaniments

**Selection of Estate Churned Ice Creams & Sorbets £3 *per scoop***

Ask for Today's Selection

*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 12.5% is added, 100% of this goes to our hardworking team*