



ASHLING PARK
ESTATE

SAMPLE MENU – SUBJECT TO CHANGE

Lunch Menu

Starters

Sødt Bread Selection £4.50
Confit Garlic Butter

House Marinated Olives £4.50

Homemade Soup of the Day £8
Sødt Bread, 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

Adsdean Farm Game & Pistachio Terrine £10
Orchard Chutney, Watercress, Toast

Main Courses

Lamb Shoulder Ragu £23
Homemade Rigatoni, Gremolata, Shaved Old Sussex, Watercress

Smoked Haddock Fillet £23
Leek Velouté, Parmentier Potatoes, Sauteed Greens, Poached Egg

Adsdean Farm 8oz Sirloin Steak £30
Plum Tomato, Hand Pressed Fries, Watercress

Spinach & Chickpea Zanzibar Curry £18
Squash Rosti, Pea & Mint Filo, Jasmine Rice, Tamarind & Lime Dressing

Desserts

Coconut Rice Pudding £8
Apple, Blackberry, Candied Almonds

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 *Price 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 which 100% of goes to our hardworking team.*