



ASHLING PARK
ESTATE

Valentines Menu

Whilst you wait

House Marinated Olives £4.50

Estate Baked Focaccia £4.50

Trio of Preserved homemade dips £4.50

Starters

Wild Mushroom Arancini £9

Confit Garlic & Truffle Aioli,
Parmesan Crisps

Pan Seared Queen Scallops £12

Brioche, Cauliflower, Apple

Beetroot & Goats Curd Mille Feuille £9

Candied Walnut, Sun Dried Tomato
Sauce Vierge

Treacle Cured Fillet of Beef £12

Capers, Horseradish, Watercress

Cauliflower Pakora (VE)(GF) £9

Coconut Yoghurt, Mango & Chilli Salsa

Mains

Six Hour Pork Belly £25

Dauphinoise, Winter King Cabbage,
Roast Carrot, Apple, Jus

Adsdean Farm Venison Loin £30

Lorette Potatoes, Charred Purple
Sprouting, Forestier Sauce

Roasted Cod Loin £25

Chorizo, Tomato & White Bean Cassoulet,
Cavolo Nero, Crispy Rosemary Polenta

Lentil Pithivier (VE) £20

Creamed Celeriac, Roasted Jerusalem
Artichokes, Tenderstem, Toasted Pumpkin Seeds

Adsdean Farm 8oz Sirloin Steak £30

Portobello Mushroom, Triple Cooked Chips,
Hairsprings Farm Watercress

Desserts

Dark Chocolate Fondant £10

Pistachio Ice Cream

Madagascan Vanilla Affogato £8

Honeycomb, Espresso

Salted Caramel Pear Tart Tatin £9

Tipsy Chantilly

Vanilla Baked Cheesecake £9

Passionfruit

South Coast Cheeseboard £12

Selection of Local Cheeses & Accompaniments

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.