



ASHLING PARK
ESTATE

SAMPLE Dinner Menu – subject to change.

Starters

Trio of Homemade Dips £4.50

SODT Bread Selection £4.50
South Downs Butter, Olive Oil

House Marinaded Olives £4.50
Queen Green, Kalamata, Sun Dried Tomatoes

Smoked Haddock & Leek Chowder £10
Charred Cornbread

Wild Mushroom Arancini £9
Confit Garlic & Truffle Aioli, Sussex Charmer Crisps

Beetroot & Goats Curd Millefeuille £12
Candied Walnut, Sun Dried Tomato, Sauce Vierge

Cauliflower Pakora £8
Mint & Coconut Yoghurt, Chilli & Mango Salsa

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

Main Courses

Adsdean Farm Venison Loin £30
Lorette Potatoes, Charred Purple Sprouting, Forestier Sauce

Six Hour Pork Belly £25
Dauphinoise, Winter King Cabbage, Roast Carrot, Apple, Jus

Adsdean Farm 8oz Sirloin Steak £30
Portobello Mushroom, Triple Cooked Chips, Hairsprings Farm Watercress

Roasted Cod Loin £25
Chorizo, Tomato & White Bean Cassoulet, Cavolo Nero, Crispy Rosemary Polenta

Lentil Pithivier £20
Creamed Celeriac, Roasted Jerusalem Artichokes, Tenderstem, Roasted Pumpkin Seeds

Desserts

Illy Affogato £8
Madagascan Vanilla Ice Cream, Double Espresso Shot

Vanilla Baked Cheesecake £9
Passionfruit

Rhubarb Butterscotch Crumble £9
Custard

Dark Chocolate Fondant £10
Pistachio Ice Cream, Hazelnut, Caramel

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*