



ASHLING PARK
ESTATE

SAMPLE

Lunch Menu

Starters

Sødt Bread Selection £5

South Downs Butter, Olive Oil

Trio of Dips & Crudités £5

Lemon Hummus, Beetroot, Shallot

House Marinated Olives £4.50

Treacle Cured Beef Fillet £12

Capers, Horseradish, Olde Sussex, Rocket, Truffle Oil

Smoked Haddock & Leek Chowder £10

Charred Cornbread

Nettle & Spinach Bhaji (VE)(GF) £9

Mint & Coconut Yoghurt, Chilli & Mango Salsa

Ham Hock Terrine £10

Piccalilli, Cornichons, South Downs Butter, Toast

Main Courses

Beef, Pancetta & Chorizo Ragu £23

Rigatoni, Sussex Charmer, Truffle Oil, Rocket

Whole Grilled Lemon Sole £24

Caper Beurre Noisette, Pea Puree, Hand Pressed Fries

Adsdean Farm 8oz Sirloin Steak £32

Hand Pressed Fries, Roast Plum Tomato, Rocket

Pan Fried Sea Bream Fillets £25

Tenderstem Broccoli, Jersey Royals, Mussel Bisque

Sticky Glazed Graffiti Aubergine (VE)(GF) £20

Spiced Yellow Lentils, Tempura Vegetables, Basmati Rice, Toasted Almonds

New Season Courgette & Pea Risotto (V)(GF) £18

Goats Cheese, Garden Salad

Desserts

Illy Affogato £8

Madagascan Vanilla Ice Cream, Double Espresso Shot

Dark Chocolate Fondant £10 (Allow 20 mins)

Salted Caramel, Pistachio Ice Cream

Eton Mess £9

Polenta Crumble, Lemon Curd, Meringue, Strawberry

Bramley Apple & Hazelnut Crumble £8

Vanilla Custard

Tiramisu £8

Mascarpone, Lady Fingers, Beagle Juice Spiced Rum, Coffee, Chocolate

South Coast Cheese Board £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, 100% of this goes to our hardworking team*