



ASHLING PARK  
ESTATE

## SAMPLE

### *Sunday Lunch Menu*

#### Starters

**Trio of Homemade Dips & Crudites £5**

Beetroot, Tzatziki, Hummus

**House Marinated Olives £4.50**

**Nettle & Spinach Bhaji (VE)(GF) £8**

Mint & Coconut Yoghurt, Chilli & Mango Salsa

**Smoked Haddock & Leek Chowder £10**

Charred Cornbread

**Ham Hock Terrine £10**

Homemade Piccalilli, Cornichons, South Downs Butter, Toast

#### Main Courses

**Overnight Pork Shoulder £22**

**Adsdean Farm Striploin of Beef £22**

Served with Beef Dripping Roast Potatoes,  
Confit Carrot, Honey Roast Parsnip, Yorkshire Pudding, Greens and Gravy

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

Goats Cheese, Garden Salad

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

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

**Pan Fried Sea Bream £25**

Jersey Royals, Tenderstem, Mussel Bisque

#### Desserts

**Illy Affogato £8**

Madagascan Vanilla Ice Cream, Double Espresso Shot

**Peach & Bramley Apple Hazelnut Crumble £8**

Vanilla Custard

**Eton Mess £9**

Polenta Crumble, Lemon Curd, Meringue, Strawberry

**Tiramisu £8**

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

**Dark Chocolate Fondant (allow up to 20 mins) £10**

Caramel, Hazelnut Meringue, Pistachio Ice Cream

**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 to all tables, of which 100% goes to our hard-working team*