



ASHLING PARK
ESTATE

SAMPLE

Dinner Menu

Starters

SODT Bread Selection £5
South Downs Butter, Olive Oil

Trio of Homemade Dips & Crudites £5
Roast Shallot, Beetroot, Hummus

House Marinated Olives £5

Treacle Cured Beef Fillet £12
Horseradish, Rocket, Old Sussex, Capers & Cornichons

Smoked Haddock & Leek Chowder £10
Charred Cornbread

Nettle & Spinach Bhaji £8 (VE)(GF)
Mint & Coconut Yoghurt, Chilli & Mango Salsa

Ham Hock Terrine £10
Homemade Piccalilli, Cornichons, South Downs Butter, Toast

Main Courses

Confit Duck Leg £26
Potato Puree, Sautee Spring Greens, Sweet & Sour Rhubarb, Jus

Adsdean Farm Steak 8oz Sirloin £32
Hand Pressed Fries, Grilled Plum Tomato, Rocket

Pan Fried Sea Bream £25
Jersey Royals, Tenderstem Broccoli, Mussel Bisque

Beef, Pancetta & Chorizo Ragu £22
Rigatoni, Sussex Charmer, Truffle Oil, Rocket

New Season Courgette & Pea Risotto £18 (V)(GF)
Goats Cheese, Garden Salad

Sticky Glazed Graffiti Aubergine (VE)(GF) £19
Spiced Lentils, Tempura Vegetables, Basmati Rice, Toasted Almonds

Desserts

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

Dark Chocolate Fondant £10 (Allow 20 mins)
Salted Caramel, Pistachio Ice Cream

Eton Mess £9
Polenta Crumble, Lemon Curd, Meringue, Strawberry

Apple & Hazelnut Butterscotch 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*