

2 courses - £40

3 courses - £50



## ASHLING PARK ESTATE

### STARTERS

*Roast Celeriac & Apple Soup (V) (GF available)  
Brighton Blue Cheese, Dark Rye Croute*

*'Pointer's Pour' Gin Cured Trout (GF)  
Clementine, Chicory, Sweet Pickled Florence Onion, Cucumber*

*Sussex Game & Pistachio Terrine (GF available)  
Estate Apple & Damson Chutney, South Downs Butter, Toast, Parsnip Crisps*

*Winter Mushroom Filo Tart (V) (VE & GF Available)  
Beetroot, Quails' Egg, Chestnuts*

### MAIN

*Roast Duck Breast (GF)  
Pancetta, Brussel Sprouts, Parmentier Potatoes, Braised Red Cabbage, Calvados Jus*

*Cod Loin (GF)  
Truffled Potato & Black Pudding, Honey & Saffron Glazed Salsify, Leek Velouté*

*Lentil & Pumpkin Pithivier (VE) (GF available)  
Roasted Root Vegetables, Butternut Puree, Kale, Toasted Nuts & Seeds*

*Duo of Pheasant (GF Available)  
Pan fried Breast, Confit Leg, Brioche Crumb, Preserved Fig & Sage Farce, Cavolo Nero, Armagnac Cream*

### DESSERTS

*Forced Rhubarb and Set Custard, Butterscotch Crumble (V) (GF available)*

*Chocolate, Caramel & Hazelnut Parfait (V)(GF)  
Poached Pear, Madagascan Vanilla Whipped Cream*

*Syrup Sponge Pudding (V)  
Cointreau, Cranberry & Blood Orange, Cinammon Ice Cream*

*Selection of Local Cheeses, Biscuits and accompaniments (V) (GF available)*

*\*\*Because all ingredients are locally sourced on a daily basis, some dishes may vary slightly from stated, due to market prices and availability at the time of preparation. Please rest assured any substitutions will be of equal value and relevance to the dish.\*\**

**Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen.**