



ASHLING PARK
ESTATE

Menu

Starters

Sødt Bread Selection (GF available) £5

South Downs Butter, Olive Oil

Hummus & Flatbreads (VE) (GF available) £6

House Marinated Olives (VE) (GF) £4.50

Queen Green, Kalamata, Sun Dried Tomato

Spinach Bhaji (VE)(GF) £9

Mint & Coconut Yoghurt, Chilli & Mango Salsa

Celeriac & Apple Soup (VE)(DF/GF available) £8

Donker Rye, South Downs Butter

Ham Hock Terrine (DF/GF available) £10

Homemade Piccalilli, Cornichons, South Downs Butter, Toast

Gin Cured Trout (DF)(GF) £12

Clementine, Chicory, Pickled Cucumber, Frizze

Main Courses

Pan Fried Pigeon Breast (GF) £25

Smoked Bacon, Cavolo Nero & Roasted Beetroots, Potato Puree, Blackberry Jus

Adsdean Farm Steak 8oz Sirloin (GF) £32

Hand Pressed Fries, Grilled Plum Tomato

Whole Grilled Lemon Sole (GF) £24

Preserved Lemon & Caper Beurre Noisette, Pea Puree, Hand Pressed Fries

Wild Mushroom Risotto (V)(GF) £18

Sussex Mayfield, Truffle Oil & Rocket

Pan Fried Sea Bream (GF) £25

Tenderstem, New Potatoes, Poole Palourde Clams, Lobster Bisque

Six Hour Pork Belly (GF) £25

Potato Dauphinoise, Roast Chantany Carrot, Honey Mustard Cream, Apple Sauce

Lentil Pithivier (VE)(GF available) £20

Butternut Squash Puree, Roasted Root Vegetables, Seasonal Greens, Toasted Seeds

Desserts

Illy Affogato (V) £8

Malt Ice Cream, Honeycomb, Double Espresso Shot

Bramley Apple Crumble (V) (GF available) £8

Vanilla Custard

White Chocolate & Raspberry Crème Brulée (V)(GF available) £9

Cardamom Shortbread

Tiramisu (V) £8

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

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

Caramel, Banana Ice Cream, Hazelnut Meringue

South Coast Cheese Board (GF available) £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 to all tables, of which 100% goes to our hard-working team*