



ASHLING PARK
ESTATE

Sample Menu
Subject to seasonal change

Estate baked Bread, South Downs Butter £4 House Marinated Olives (VE) (GF) £4

Starters

Soup of the Day (V) £9

Beetroot Tart Tatin (V) £10
Apple, Feta, Frizze, Crème Fraiche

Spinach & Red Onion Bhaji (GF)(VE) £10
Mango Chilli Salsa, Mint Yoghurt

Chicken, Wild Mushroom & Tarragon Terrine £12
Sticky Fig Chutney, Blood Orange Gel, Toasted Focaccia

Pork Shoulder & Black Pudding Croquette £12
Truffle Aioli, Apple Sauce

Thai Spiced Cod Fishcake (GF) £12
Hollandaise Sauce

Main Courses

Roast Cod Loin (GF) £28
Mussel & Coconut Bisque, Saffron Potato & Fennel

Guinea Fowl Supreme (GF) £28
Dauphinoise Potato, Green Beans, Pancetta & Oyster Mushroom, Red Wine Jus

Shitake Mushroom & Lemongrass Broth (GF)(VE) £24
Jasmine Rice, Pak Choi, Mange Tout, Baby Corn, Crispy Tempura Mushrooms

Prawn stuffed Lemon Sole (GF) £28
Jersey Royal Potatoes, Wilted Greens, Lemon Caper Butter Sauce

Adsdean Farm Steak 8oz Ribeye (GF) £32
Hand Pressed Fries, Portobello Mushroom, Rocket Salad
Peppercorn or Diane Sauce £3 each

Root Vegetable Wellington (VE) £24
Mushroom Duxelles, Pea Puree, Seasonal Greens

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

Desserts

Affogato £8

Vanilla Ice Cream, Pistachio & Sour Cherry Biscotti

Rhubarb & Berry Meringue (VE)(GF) £10

Toasted Coconut, Coconut Sorbet

Lemon Tart (V) £10

Lemon & Lime Jelly, Raspberry Sorbet

Dark Chocolate Fondant (V) (GF) £10

Candied Almond, Yoghurt Sorbet

Strawberry Panna Cotta £10

Milk Foam, Shortbread

South Coast Cheese Board (V)(GF available) £12

Selection of Local Cheeses & Accompaniments

Selection of Estate Churned Ice Cream & Sorbets (£3 per scoop)

Ask for today's selection