



ASHLING PARK
ESTATE

Sample Sunday Lunch Menu
Subject to seasonal change

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

Starters

Soup of the Day (V)(GF) £9

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

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

Lamb Shoulder Croquette (GF) £12
Pea, Broad Bean, Mint Vinaigrette

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

Yellow Thai Cod Fishcake £12
Hollandaise Sauce

Main Courses

Adsdean Farm Striploin of Beef (GF available) £24

Rolled Adsdean Farm Pork Belly (GF available) £24
Sage, Lemon & Herb Stuffing

Served with Beef Dripping Roast Potatoes,
Heritage Carrot, Honey & Mustard Roast Parsnip, Yorkshire Pudding, Greens and Gravy

Whole Grilled Lemon Sole (GF) £25
Hand Pressed Fries, Wilted Greens, Lemon Caper Butter

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

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

Puy Lentil Cottage Pie (GF)(DF)(VE) £24
Tenderstem Broccoli

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 (V) £8

Vanilla Ice Cream, Double Espresso, Pistachio & Sour Cherry Biscotti

Rhubarb & Berry Meringue (V)(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