



ASHLING PARK
ESTATE

Sunday Lunch Menu

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

Starters

Soup of the Day (V) £9

Crispy Breaded Whitebait Tartare Sauce £10

Rosemary Whipped Goats Cheese and Beetroot Walnut Ketchup, Candied Walnut £10

Chickpea Falafel Cucumber Yoghurt, Toasted Chickpeas, Pomegranate Seeds (V) £10

Ham Hock Terrine Piccalilli, Pineapple Gel, Toasted Focaccia £12

Black Pudding Scotch Egg Truffle Aioli £12

Smoked Salmon & Spinach Roulade Lemon Gel, Crispy Capers £12

Baked Camembert with Honey and Truffle Oil Toasted Focaccia, House Chutney £12

Main Courses

Adsdean Farm Striploin of Beef (GF available) £24

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

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

Ratatouille Stuffed Baked Aubergine Rosemary Polenta, Preserved Lemon Yoghurt, Basil Dressing (VE) (GF) £24

Pan Fried Sea Bream Fillet Chicory & Spring Onion Potato Cake, Sea Greens, Beurre Blanc (GF) £28

Oven Baked Cod Supreme Cornish New Potatoes, Charred Leek, Sweetcorn Velouté (GF) £28

Saffron & Lemon Risotto Ricotta and Sundried Tomato Stuffed Courgette Flower, Gremolata (GF) (V) £24

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

Passion Fruit Tart (V) £10

Mango Sorbet

White & Dark Chocolate Pave (V) (GF available) £10

Clotted Cream Ice Cream, Pistachio Tuile

Lemon Posset (V) (GF available) £10

Vanilla 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

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