



ASHLING PARK
ESTATE

Sunday Lunch Menu

Starters

Hummus & Flatbreads (VE) £6

House Marinated Olives (VE) £4.50
Queen Green, Kalamata, Sun Dried Tomato

Spinach Bhaji (VE)(GF) £9
Mint & Coconut Yoghurt, Chilli & Mango Salsa

Celeriac & Apple Soup (GF & VE available) £8
Donker Rye & South Downs Butter

Ham Hock Terrine £10
Homemade Piccalilli, Cornichons, South Downs Butter, Toast

Gin Cured Trout (DF)(GF) £12
Frizze, Pickled Cucumber, Clementine, Chicory, Keta

Main Courses

Adsdean Farm Striploin of Beef (GF available) £22

Adsdean Farm Lamb Shoulder (GF available) £22

Served with Beef Dripping Roast Potatoes,
Confit Carrot, Honey Roast Parsnip, Yorkshire Pudding, Greens and Gravy

Whole Grilled Lemon Sole (GF) £24
Preserved Lemon & Caper Beurre Noisette, Pea Puree, Hand Pressed Fries

Mushroom Risotto (V)(GF) £18
Sussex Mayfield, Truffle Oil & Rocket

Pan Fried Sea Bream (GF) £25
Tenderstem, New Potatoes, Poole Palourde Clams, Lobster Bisque

Lentil Pithivier (VE) £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

Chocolate Parfait (V) £10
Caramel, Hazelnut Meringue, Pear, Chantilly Cream

South Coast Cheese Board (V)(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*