

MINERALS & FRUIT JUICES

Kingsdown Sparkling Pressés - Kent		
Cloudy Lemonade	330ml	£4.50
Orange	330ml	£4.50
Rhubarb	330ml	£4.50
Elderflower	330ml	£4.50
Blackcurrant	330ml	£4.50
Selection of Folkington Juices		£3.90
Lemonade	200ml	£3.90
Soda	200ml	£3.90
Ginger Beer	200ml	£3.90
Fevertree, Premium Mixers		
Indian Tonic	200ml	£4.25
Slimline Tonic	200ml	£4.25
Appletiser	200ml	£3.90
Canada Dry	125ml	£3.30
Coke	200ml	£3.90
Coke Zero	200ml	£3.90
Southdown Mineral Water	330ml	£3.10
Still or Sparkling	750ml	£4.95

BEERS, ALES & CIDERS

Bedlam Pilsner Plumpton	300ml	£5.50
Bedlam Porter Plumpton	300ml	£5.50
Bedlam Pale Plumpton	300ml	£5.50
Harvey's Best Bitter Lewes	500ml	£6.10
Longmans Best Bitter	500ml	£6.40
Silly Moo Cider Horsham	500ml	£8.30

GIN

	50ml	25ml
Mayfield Gin Mayfield	£11.00	£5.55
Tom Cat Sussex Gin	£9.50	£4.90
Seven Sisters Gin Alfriston	£9.10	£4.80

VODKA

	50ml	25ml
Toffee Vodka, Ditchling	£6.50	£3.50
Chapel Down Vodka	£11.00	£5.60

RUM

	50ml	25ml
Rumbastian Golden Hastings	£10.50	£5.50
Rumbastian Spiced Hastings	£10.50	£5.50

WHISKY & COGNAC

	50ml	25ml
Bells Scotland	£6.45	£3.35
Jack Daniels Tennessee	£8.50	£4.60
Remy VSOP Cognac	£13.10	£6.95

APERITIFS

	50ml
Bolney Rosso Vermouth Haywards Heath	£5.00
Seven Sisters Vermouth Alfriston	£9.00
Harvey's Bristol Cream Lewes	£4.00

CHAMPAGNE & SPARKLING WINES

	Btl	175ml	125ml
Canard Duchene, NV Champagne	£55.00	£14.60	£10.40
Bluebell Vineyards Hindleap Seyval Blanc	£46.00	£12.50	£9.00
Nyetimber Classic Cuvee, West Chillington	£85.00	£20.00	£14.15
Rathfinny Wine Estate Rose Brut, 2016.	£75.00	£19.50	£14.00

ROSE WINE

Bluebell Vineyards Ashdown Rose 2018	£45.00	£10.00	£7.10
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WHITE WINE

Bluebell Vineyards Ashdown Bacchus	£44.00	£10.00	£7.10
Hidden Spring Vineyard Chardonnay	£52.00	£12.20	£8.75
Chapel Down Dry Flint, Tenterden	£56.00	£13.10	£9.35
Bolney Pinot Gris, 2018	£43.00	£11.60	£8.15
Rathfinny Estate Cradle Valley White	£50.00	£12.00	£8.50
CJ Pask Sauvignon Blanc N.Z	£42.00	£11.20	£7.85
Domaine St Claire, Jean Marc Brocard	£45.00	£11.80	£8.40

RED WINE

Bluebell Vineyards, Merlot	£55.00	£13.50	£9.60
Bolney Estate, Pinot Noir	£50.00	£12.55	£8.40
Terrazas, Selection Malbec	£43.00	£11.50	£8.15
Vina Berceo Crianza, Rioja	£39.00	£10.40	£7.30
Wide River, Shiraz, South Africa	£34.00	£39.00	£6.45



The full Ashdown Park Wine List and comprehensive Bar & Cocktail list are also available

To Start

Fresh Soup of the Day with freshly Baked Bread (Vgn)	£7.50
Ham Hock & Artichoke Terrine, Fig Jam and Herbed Sourdough (gl,nts,mu)	£8.95
Seared Tuna Loin “Nicoise salad “ (f,e,mu)	12.50
Smoked Salmon Blinis, Herb Crème Fraiche, Watercress & Lemon (f,d)	£12.50
Goats Cheese Crostini, Pickled Beetroot, Balsamic, Babaganoush & Roquette (gl,nts,d,su)	£9.95
Beetroot Tartar, Artichokes, Chard Avocado, Micro Herbs (mu) (Vgn)	£9.95

Main

Classic Lobster Thermidor with New Potatoes & Green Salad (shf,mu,d)	£32.50
Grilled Fish of the Day, Capers, Lemon, New Potatoes, Spinach & Herb Butter Sauce (f,d)	£18.50
28 day, 8oz Chard Sirloin steak with Confit Potatoes, Grelot Onion	
Asparagus Tomato chutney, Feta Cheese (d,su)	£28.00
Honey Roasted Guinea Fowl, Horseradish potatoes, Spring greens & beetroot jam (d)	£22.50
Onion Tart Tatin, Apple & Watercress Salad, Spinach, Grilled Goats Cheese (e,d) (Vgn)	£19.00
Roasted Vegetable Linguini with Pesto, & Crispy Onions (gl,d,nts)	£16.50

Sharing Board of Local Smoked Meats, Baked Camembert, Goats Cheese, Sussex Brie, Red Onion Marmalade, Olives and Focaccia Bread (gl,d)	<i>per person</i> £16.00
	(Minimum 2 people)
Mixed Forest Salad of Roasted Peppers, Artichokes, Sunflower Seeds & Balsamic (Vgn)	£13.50
Classic Caesar Salad with Kos Lettuce, Anchovies & Parmesan shavings (d,f,mu)	£13.50
With grilled chicken	£17.50

Hand Made 12” Pizza

Margherita Base with a choice of two toppings, with a side of Aioli (gl,soy)	£16.95
Extra Cheese(d)- Honey Roasted Ham - Grilled Mushrooms – Olives – Artichokes - Smoked Chicken	
Gluten Free Pizza Base are available	

Ashdown Burgers

Served in a Brioche Bun with Cheddar Cheese, Relish, BBQ Mayo, Onion Rings, Homemade Slaw & Skinny Fries	
Forest Row’s Tablehurst Farm Bio-dynamic Sussex Beef Patty (gl,e,d,mu)	£17.95
Grilled Butterfly Chicken Breast (gl,d,e,mu)	£16.95
Plant Based Vegan patty with Vegan Cheese	£15.95

Traditional Roast (Sunday only)

Roast Sirloin of Beef, Yorkshire Pudding, Seasonal Vegetables & Pan Gravy (e,gl,su,d)	£22.50
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Side Dishes

Panache of seasonal vegetable (d)	Sautéed wild truffle Mushrooms (d)	£4.95	Julienne Chips with Aioli
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Allergen Key

E=Egg - Gl=Gluten - D=Dairy - Su=Sulphates - Nts=Nuts - Pe=Peanuts - Ce=Celery - Lu=Lupin
Se=Sesame - F=Fish - Cr=Crustatian - Shell=Shellfish - Mo=Molluscs - Soy=Soy - Mu=Mustard

Dessert

Yuzu Meringue Pie. Asian Lemon Mousse, Matcha Tea Ice Cream, Yuzu Curd (gl,nts,e)	£8.50
Banana & Miso Parfait, Chocolate Cremeux, Passionfruit Sorbet, White Chocolate(gl,nts,d,e,su)	£8.50
Orange Crème Brûlée with Ginger Biscuit & Orange Confit (gl,d,e)	£7.50
Vegan Toffee Apple Cake with Sorbet or Ice Cream (Nts,Soy) (Vgn)	£7.50
Selection of Seasonal British Cheeses, Fruit Chutney, Wafers, Quince and Grapes (d,gl)	£9.50
Selection of Ice Creams & Sorbets, Vegan Ice Cream available	£5.95

Tea & Coffee

Cafetiere of Ground Columbian or Decaffeinated, Cappuccino or Espresso	£4.75
Selection of Traditional, Fruit or Herbal Birchalll Teas	£4.75

Liqueur Coffee Menu

£11.00 or £5.00 supplementary charge if taken with Afternoon Tea
Irish Coffee – Whiskey French Coffee – Grand Marnier Seville Coffee – Cointreau
Calypso Coffee – Tia Maria Italian Classico – Amaretto

Traditional Ashdown Park Afternoon Tea – From 2.00pm

£26.00 <i>per person</i>	£48.00 <i>per couple</i>
A Selection of Afternoon Tea Sandwiches	
Smoked Scottish Salmon and Cream Cheese Cucumber, Cream Cheese and Soft Herbs Egg Mayonnaise with Mustard Cress Honey Roasted Ham	
Warm Freshly Baked Scones served with Dorset Clotted Cream & Tip Tree Preserves	
An assortment of homemade Cakes & Pastries from our Patisserie	
Choice of Blended Teas, Fresh Ground Coffee or Hot Chocolate.	
Gluten Free Afternoon Tea available on request	

Champagne Afternoon Tea

£39.50 <i>per person</i>	£74.00 <i>per couple</i>
Ashdown Park Afternoon Tea, accompanied by a of glass of Canard Duchène Cuvee Leonie Champagne	
Fresh Strawberries.	

Sussex Afternoon Tea

£34.50 <i>per person</i>	£64.00 <i>per couple</i>
The Ashdown Park Afternoon Tea accompanied with a glass of Ridgeview Bloomsbury Sparkling Wine & Truffles	

Winnie the Pooh Afternoon Tea

Hunny Sandwiches - Rabbit’s Carrot Sticks - Roo’s Fruit Salad - Kanga’s Cup Cake
Tigger’s Sponge - Owl’s Popped Corn
With a choice of Chilled Milk or Orange Squash
£10.95 <i>per child</i>

A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.
All prices are inclusive of VAT at the current rate. Please note that cash payments are no longer accepted.