



# ASHDOWN ALFRESCO

Available 12.00pm – 4.30pm daily

## To Start

<b>Fresh Soup of the Day</b> ...with freshly baked bread (G)	£7.50
<b>Ham Hock &amp; Artichoke Terrine</b> ...fig jam & herbed sourdough (G,N,Mu)	£8.95
<b>Seared Tuna Loin 'Nicoise Salad'</b> (F,E,Mu)	£12.50
<b>Smoked Salmon Blinis</b> ...herb crème fraîche, watercress & lemon (D,F,G)	£12.50
<b>Goat's Cheese Crostini</b> ...pickled beetroot, balsamic, Babaganoush & roquette (G,I,N,D,Su)	£9.95
<b>Beetroot Tartar</b> ...artichokes, chard avocado, micro herbs (Vg, Mu)	£9.95

## Main Courses

<b>Classic Lobster Thermidor</b> ... new potatoes & green salad (Sh,Mu,D)	£32.50
<b>Grilled Fish of the Day</b> ...capers, lemon, new potatoes, spinach & herb butter sauce (F,D)	£18.50
<b>28 day, 8oz Chard Sirlion Steak</b> (D,Su) ...confit potatoes, Grelot onion, asparagus, tomato chutney, feta cheese	£28.00
<b>Honey Roasted Guinea Fowl</b> ...horseradish potatoes, spring greens & beetroot jam (D,Su)	£22.50
<b>Onion Tart Tatin, Apple &amp; Watercress Salad</b> ...spinach, grilled goat's cheese (E,D,Vg)	£19.00
<b>Roasted Vegetable Linguini</b> ...pesto & crispy onions (G,D,N,E)	£16.50
<b>Sharing Board of Local Smoked Meats &amp; Cheeses</b> (min 2 people) (G,D) ...baked Camembert, goat's cheese, Sussex brie served with red onion marmalade, olives & focaccia bread	per person £16.00
<b>Mixed Forest Salad</b> ...roasted peppers, artichokes, sunflower seeds & balsamic (Vg)	£13.50
<b>Classic Caesar Salad</b> ...Kos lettuce, anchovies & parmesan shavings (D,F,G,Mu) add grilled chicken	£13.50 £17.50
<b>Hand Made 12" Pizza</b> ...Margherita base* with a choice of two toppings from our selection and a side of aioli (G,Mu,So) cheese (D) - honey roasted ham - grilled mushrooms – olives – artichokes - smoked chicken	£16.95
<b>Ashdown Burgers</b> brioche bun, cheddar cheese, relish, BBQ mayo, onion rings, homemade slaw, skinny fries	
 Forest Row's Tablehurst Farm bio-dynamic Sussex beef patty (G,E,D,Mu)	£17.95
 grilled butterfly chicken breast (G,E,D,Mu)	£16.95
 plant based vegan patty with Cheese (Mu,Vg)	£15.95

**Side Dishes** ... all priced at £4.95

panache of seasonal vegetable (D)  
sautéed wild truffle mushrooms (D)  
Julienne chips with aioli (Mu)

**Traditional Roast (Sunday only)**

**Roast Sirloin of Beef** ...Yorkshire pudding, seasonal vegetables & pan gravy (E,G,Su,D) £22.50



**Desserts**

**Yuzu Meringue Pie** ...Asian lemon mousse, matcha tea ice cream, Yuzu curd (G,E) £8.50

**Banana & Miso Parfait** ...chocolate crèmeux, passionfruit sorbet, white chocolate (G,N,D,E,Su) £8.50

**Orange Crème Brûlée** with ginger biscuit & orange confit (G,D,E) £7.50

**Vegan Toffee Apple Cake** with sorbet or ice cream (N,So,Vgn) £7.50

**Selection of Seasonal British Cheeses** ...fruit chutney, wafers, quince & grapes (D,G) £9.50

**Selection of Ice Creams & Sorbets** (vegan ice cream available, please ask for allergen details) £5.95

**Tea & Coffee**

**Cafetière of Ground Columbian or Decaffeinated, Cappuccino or Espresso** £4.75

**Selection of Traditional, Fruit or Herbal Birchall Teas** £4.75

**Liqueur Coffee Menu** £11.00

**Irish Coffee** – Whiskey

**French Coffee** – Grand Marnier

**Seville Coffee** – Cointreau

**Calypso Coffee** – Tia Maria

**Italian Classico** – Amaretto

£5.00 supplementary charge if taken with Afternoon Tea



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.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans D - dairy E – egg F -fish G - gluten GF - gluten free L - lupin M – milk Mo - molluscs  
Mu - mustard N - nuts P - peanuts Se - sesame Sh – Shellfish So - soya SD - sulphur dioxides Su – sulphite  
Vg – vegan V – vegetarian \*can be adapted to gluten free