




Parma ham with mozzarella, peaches and a fruity vinaigrette	4.95
Pan fried scallops with smoked bacon and crushed peas	6.95
Smoked salmon and capers	4.95
Warm rosemary foccacia bread with olive oil and 12yr balsamic vinegar	4.25
Cold Mediterranean tomato and cucumber soup (nice and refreshing on a hot summers day!)	4.50
Niçoise Salad (tuna with green beans, black olives, hard boiled egg, new potatoes and tomatoes)	10.25
Herb crusted rack of lamb with roasted new potatoes, vegetables a port and rosemary jus	13.25
Crayfish and Black olive linguini finished with chilli oil	8.95
Pan fried Gressingham duck breast with new potatoes, vegetables a summer berry jus	9.95
10oz rib eye steak with handcut chips, portobello mushroom and thyme roasted tomatoes	15.50
Homemade bacon cheeseburger with handcut chips	9.95
Fillet of Seabass simply pan fried in lemon and white wine with new season asparagus	9.85
Handcut chips, creamy mashed potatoes, buttered new potatoes, green beans with lemon juice and garlic, dressed salad leaves	each 2.50
Mille feuilles (layers of puff pastry, whipped cream and fresh seasonal fruit)	4.25
Lemon Posset with a homemade shortbread biscuit	4.25
Selection of cheese and biscuits	5.50
3 Scoops of ice cream of your choice – Hokey Pokey, chocolate, vanilla, blood orange crush	3.95
We use  ice creams which are made in a barn in the village of Twyford, Hampshire.	
Coffe & Tea served with a cube of homemade fudge	from 1.95

All of our food here at Ashby's is locally sourced, homemade and made to order

**Food is served Tuesday – Saturday 12:00 – 2:00 and 6:30 – 9:00 and 12:00 – 3:00 Sunday.
Breakfast is also available to non-residents from 8:00 – 10:00**

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