



LUNCH

Served from 12pm to 3.30pm

Marinated olives - £3.50 Bread and garlic oil - £3.50

LIGHT BITES

Charred tenderstem broccoli - N, V, Ve

Served with romesco sauce and toasted almonds. Pairs perfectly with our Eighteen Acre Rosé.

£8.50

Local cheese croquettes - D, G, E, N, V

Served with apple and walnut salad. Pairs perfectly with our Bolney Bubbly.

£9.50

Grilled mackerel Salad Niçoise - G, E, F

Served with crispy hens egg and dressed leaves. Pairs perfectly with our Classic Cuvée.

£9.50

Cauliflower pakora - N, M, V, Ve

Served with fennel and orange salad and toasted pumpkin seeds.

£9

Smoked trout salad - D, G, F, M

Served with sourdough crackers, burnt apple purée, radish and salad. Pairs perfectly with our Cuvée Rosé.

£10

Shredded lamb shoulder - G, M

Served with flatbread with hummus, herb salsa and rocket salad. Pairs perfectly with our Blanc de Noirs.

£12

Chicken Caesar Salad - D, G, E, F, M, V

Served with caesar dressing, cos lettuce, bacon, anchovies, parmesan and crispy hens egg. Pairs perfectly with our Blanc de Blancs.

£10.50

Rosemary fries - V, Ve

£3.50

Add a wine flight to perfectly pair with your meal. Choose from any of our award-winning wines. 70ml glasses.

3 wine flight - £10

4 wine flight - £12.50

LARGER MEALS AND SHARING BOARDS

Cheese and charcuterie board - D, G, M, C

Local cheese and cured meats, olives, crackers, chutney, salad and grapes. Pair with a still wine flight of Lychgate Red, Estate Bacchus and Estate Pinot Gris.

£13.50

Local Sussex cheese board - D, G, V, S

Three local cheeses served with sourdough crackers, grapes, apple and chutney. Pair with a still wine flight of Lychgate Red, Estate Bacchus and Estate Pinot Gris.

£12.50

Bolney beef burger - D, G, E, S

6oz handmade burger, brioche bun, bacon jam, smoked cheddar, lettuce and fries. Pairs perfectly with our Lychgate Red.

£14.50

DESSERTS

Brûlée passionfruit tart with Lychgate Rosé sorbet - D, G, E, V, S

Pairs perfectly with our Cuvée Rosé.

£7

Dark chocolate brownie - D, G, E, V

Served with salted caramel sauce, Bella ice cream and white chocolate crumb. Pairs perfectly with our Blanc de Noirs.

£7

Poached pears - D, G, V, S

Served with vanilla cream cheese and granola crumb. Pairs perfectly with our Blanc de Noirs.

£7

Petit fours - D, G, E, V, S

White chocolate and raspberry fudge, Bolney truffle and a macaroon. Pairs perfectly with our Bolney Blend Lindfield Coffee.

£3.50

Check our blackboard or ask your server for our daily specials

Allergens: D - Dairy, G - Gluten, E - Eggs, F - Fish, N - Nuts, M - Mustard, C - Celery, V - Vegetarian, S - Sulphites
*Gluten free and dairy free options available on request.

Please note, not all ingredients are included in our allergen key. For a full list of allergens, please speak to your server.