


## LUNCH



**Bread and oil** (G, N)

**£3.50**

**Olives**

**£3.50** 

## SMALL PLATES

We recommend 2-3 small plates per person

**Bruschetta of Pull Brisket** (E, G, M, S)

**£10**

*Served on sourdough bread with Brighton Blue cheese mayo, wild mushrooms and tomato.*

Our Head Winemaker's pairing suggestion – Winemaker's Edition.

**Mussel and Celeriac Risotto** (F, C, S)

**£9.50**

*Served with parsley gel, breadcrumb mussels, salt baked celeriac and pea shoots.*


Our Head Winemaker's pairing suggestion – Estate Pinot Gris.

**Charred Butternut Squash and Braised Chicory Salad** (N, S) 

**£9**

*Served with toasted and pickled walnuts and butternut squash puree.*

Our Head Winemaker's pairing suggestion – Classic Cuvée.

**Jerusalem Artichoke Soup** (D, G, N) 

**£6**

*Served with cob loaf and fresh chives.*



Our Head Winemaker's pairing suggestion – Estate Chardonnay.

**Smoked Mackerel Pâté** (F, G, D)

**£8.50**


*Served with compressed pear, pickled beetroot, crackers and fresh horseradish.*

Our Head Winemaker's pairing suggestion – Blanc de Blancs.

**Allergens:** D - Dairy, G - Gluten, E - Eggs, F - Fish, N - Nuts, M - Mustard, C - Celery, S - Sulphites. Gluten/dairy free options available on request.  - Vegetarian  - Vegan/vegan option (please state vegan when ordering).

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



**Honey Roast Figs and Parma Ham** (N, S)  **£8.50**  
*Served with radicchio, chestnuts and Bolney red wine and balsamic reduction.*



Our Head Winemaker's pairing suggestion – Lychgate Red.

**Asian Spice Braised Pork Belly** (D, G, S) **£10**  
*Served in a steamed bun with soy and plum chutney, spring onions and toasted sesame seeds.*

Our Head Winemaker's pairing suggestion – Blanc de Noirs.

**Rosemary Fries**  **£3.50**

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## LARGE PLATES



**Our Signature Bolney Beef Burger** *(D, G, M)* **£15**  
*Served on brioche with pancetta chutney, smoked cheddar, lettuce, fries and coleslaw*

Our Head Winemaker's pairing suggestion – Lychgate Red


**Classic Fish and Chips** *(G, F)* **£14**  
*Light battered cod fillet with tartare sauce, minted peas and lemon*

Our Head Winemaker's pairing suggestion – Lychgate Bacchus



## SHARING PLATTERS

**Charcuterie Board** *(D, G, E, M, C)* **£15**  
*A selection of local cured meats and cheeses served with olives, chutney, crackers, cob loaf, dressed salad and grapes.*

Our Head Winemaker's pairing suggestion – a wine flight of Lychgate Red, Lychgate Rosé and Lychgate Bacchus.

**Veggie Mezze** *(D, G, E, M, C)*  **£15**  
*A selection of local cheeses, falafel, pickled vegetables, crackers, cob loaf, dressed salad, grapes and apple.*


Our Head Winemaker's pairing suggestion – a wine flight of Pinot Gris, Winemaker's Edition and Eighteen Acre Rosé.

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## DESSERTS




**Salted Butterscotch Tart** (G, D, N)  **£7**  
*Served with hazelnut praline and raspberry sorbet G, D, N*

Our Head Winemaker's pairing suggestion – Bolney Bubbly

**Chocolate Terrine** (G, D)  **£7**  
*Served with an orange and poppy seed tuille and passionfruit sorbet*

Our Head Winemaker's pairing suggestion – Cuvée Noir



**Apple and Blackberry Crumble** (G, D)  **£6.50**  
*Served with oat and buckwheat topping and crème Anglaise*

Our Head Winemaker's pairing suggestion – Eighteen Acre Rosé

**Local Sussex Cheese Board** (G, D, S)  **£11**  
*Served with pear and Pinot Gris chutney, crackers, grapes and apple*

Our Head Winemaker's pairing suggestion – Lychgate Red, Estate Bacchus and Pinot Gris

**Please speak to your server about our vegan dessert option.**

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# CHILDRENS MENU




Glass of orange or apple juice included with every meal.



**All £6**

**Ham, egg and chips** *(E)*

**Fish goujons, chips and peas** *(G, F)*

**Sausages, chips and beans** *(G)*

**Cheesy tomato pasta** *(D, G)*   
*Cheese optional.*

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