



LUNCH

Bread and oil (G, N) **£3.50** **Olives** **£3.50** 

SMALL PLATES


We recommend 2-3 small plates per person

Confit Duck Rilette (N, M) **£10**
Served with hazelnut, blackberry salad and parsnip crisps.

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

Spiced Charred Cauliflower (G, M)  **£8.50**
Served with winter tableau salad, pomegranate and toasted almonds.

Executive Chef Ian's pairing suggestion – Eighteen Acre Rosé.

Local Cheese Arancini (D, G, E, N, M)  **£8.50**
Served with chestnuts and cranberry sauce.

Chef Jack's pairing suggestion – Blanc de Blancs.

Beetroot Soup (D, G)  **£6.50**
Served with fresh horseradish, crème fraîche and cob loaf.

Vineyard Manager Sean's pairing suggestion - Lychgate Red.



Savoury Smoked Salmon Cheesecake (D, G, F, M, S) **£10**
Served on an oat base with Lychgate Rosé gel, watercress and apple.

Tour Guide Alex's pairing suggestion – Cuvée Rosé.

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Perfect enjoyed with a wine flight

3 Wine Flight - £12.50

4 Wine Flight - £15

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.



Smoked Guinea Fowl Breast *(M)*

£9.50

Served with poached rhubarb and Jerusalem artichoke.

Brand Ambassador Helen's pairing suggestion – Estate Chardonnay.

Mushroom and Walnut Pâté *(G, M)* 

£8.50

Served with crispy hens egg, caper dressing and salad.



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

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LARGE PLATES & SHARING BOARDS



Signature Bolney Beef Burger (D, G, M)

£15.50

Served on brioche with Bolney Kitchen Pancetta Chutney, smoked cheddar, lettuce, fries and coleslaw.

Vineyard Manager Sean's pairing suggestion - Lychgate Red.

Classic Fish and Chips (G, F)

£15

Light battered cod fillet with tartare sauce, minted peas and lemon.

Shop Supervisor Zoey's pairing suggestion – Bolney Bubbly.

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.

Winemaker Cara Lee's pairing suggestion - a wine flight of Lychgate Red, Lychgate Rosé, Lychgate Bacchus and Estate Chardonnay.

Mezze Board (D, G, E, M, C)

£15

A selection of local cheeses, falafel, pickled vegetables, crackers, cob loaf, dressed salad, grapes and apple.

Executive Chef Ian's pairing suggestion – Eighteen Acre Rosé.



Sussex Cheese Board (D, G, S)

£12.50

A selection of local cheeses served with Bolney Kitchen Pear & Pinot Gris Chutney, crackers, grapes and apple.



Winemaker Cara Lee's pairing suggestion - a wine flight of Lychgate Red, Estate Bacchus and Estate Pinot Gris.

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Perfect enjoyed with a wine flight

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DESSERTS




Lemon and Rose Water Posset (G, D)  **£7**
Served with mulled berry compote and nutmeg shortbread.



Cellar Door Supervisor Zoey's pairing suggestion – Bolney Bubbly.

Sticky Toffee Pudding (G, D, E)  **£7**
Served with brandy snap shards and vanilla ice cream.

Cellar Door Manager Nick's pairing suggestion - Blanc de Noirs.



Chocolate Swiss Roll (G, D, E, N)  **£7**
Served with cherry brandy ice cream and hazelnuts.

National Sales Manager Robin's pairing suggestion – Cuvée Noir.

 **Petit Fours** (G, D)  **£3.50**
Dark chocolate truffle served on fig toast, Bolney Kitchen Winter Spiced Fudge and Bolney Kitchen White Chocolate & Raspberry Fudge.

Winemaker Cara Lee's pairing suggestion – a wine flight of Eighteen Acre Rosé, Lychgate Rosé and Blanc de Noirs.

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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