

Mother's Day

THREE-COURSE LUNCH MENU

£45 per person, includes a bottle of Cuvée Rosé per table.

To start

CHOOSE FROM ONE OF THE BELOW

Roast Asparagus

with Tunworth cheese, almond granola crumb and chive oil

Cockles Steamed in Pinot Gris

with sea vegetables and roast garlic

Soup De Jour

served with cob loaf

Main courses

CHOOSE FROM ONE OF THE BELOW

Roast Guinea Fowl Breast & Braised Leg with Pancetta Chutney

with roast potatoes, braised red cabbage, carrot & swede mash, steamed greens & Bolney red wine jus

Mushroom & Walnut Pithivier

with roast potatoes, braised red cabbage, carrot & swede mash, steamed greens & vegan gravy

Pan Fried Hake Fillet

with poached fennel, salsify, blood orange, buckwheat & Bolney Beurre Blanc

Dessert

CHOOSE FROM ONE OF THE BELOW

Dark Chocolate Brownie

with salted caramel sauce, white chocolate crumb and clotted cream

Blood Orange & Rhubarb Cheese Cake

with stem ginger

Sussex Cheese Board

with local Sussex cheeses, artisan crackers, grapes and Bolney Kitchen Pinot Gris chutney

VEGAN OPTIONS AVAILABLE, PLEASE SPEAK TO OUR TEAM