



## LUNCH

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

## SMALL PLATES

We recommend 2-3 small plates per person

**Braised Lamb Shoulder** (D, C, S) £10.50  
*Served with tabbouleh, crispy kale & cumin yogurt.*

Head Winemaker's pairing suggestion - Lychgate Red.

**Grilled Purple Sprouting Broccoli** (N, S)  £9  
*Served with chimichurri, hazelnut granola crumb & pea shoots.*

Head Winemaker's pairing suggestion - Bolney Bubbly.

**Local Cheese Croquettes** (D, G, E, S, M)  £8.50  
*Served with roast apple puree and a sundried tomato salad.*

Head Winemaker's pairing suggestion - Cuvée Rosé.

**Mussels Steamed in Pinot Gris** (D, F, S) £8.50  
*Served with tarragon butter and fresh herbs.*

Head Winemaker's pairing suggestion - Classic Cuvée.



**Seared Cod Fillet** (D, G, F, S) £10  
*Served with confit garlic, spinach and salsify.*

Head Winemaker's pairing suggestion - Pinot Gris.

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**Why not enjoy with a wine flight?**

**3 Wine Flight - £15**

**4 Wine Flight - £18**

**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.



**Pea and Black Lime Soup** (D, G, S, N, Sesame)  **£6.50**  
*Served with fresh mint, feta cheese and cob loaf.*

Head Winemaker's pairing suggestion - Bolney Bubbly.

**Smoked Trout and Jersey Royal salad** (D, F, S) **£9.50**  
*Served with pickled radish, watercress and Bolney Gin & blood orange dressing.*

Head Winemaker's pairing suggestion - Blanc de Blancs.

**Roast Wood Pigeon Breast** (D, G, C, S) **£9**  
*Served with pearl barley, glazed carrots and basil oil.*

Head Winemaker's pairing suggestion - Eighteen Acre Rosé.

**Wild Mushroom Ragù and Sourdough Croutons** (G, F, S)  **£8**  
*Served with cured egg yolk and pickled shallots.*



Head Winemaker's pairing suggestion - Cuvée Noir.

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## LARGE PLATES & SHARING BOARDS



**Signature Bolney Beef Burger** (D, G, M) £16  
*Served on brioche with Bolney Kitchen Pancetta Chutney, smoked cheddar, lettuce, fries and coleslaw.*

Head Winemaker's pairing suggestion - Lychgate Red.

**Fish and Chips** (G, F) £15.50  
*Light battered cod fillet with tartare sauce, minted peas and lemon.*


Head Winemaker's pairing suggestion - Bolney Bubbly.

**Charcuterie Board** (D, G, E, M, C) £15.50  
*A selection of local cured meats and cheeses served with olives, chutney, crackers, cob loaf, dressed salad and grapes.*

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

**Mezze Board** (D, G, E, M, C, V)  £15.50  
*A selection of local cheeses, falafel, grilled artichokes, crackers, cob loaf, dressed salad, grapes and apple.*

Head Winemaker's pairing suggestion - Eighteen Acre Rosé.

**Local Sussex Cheese Board** (D, G, S)  £13.50  
*A selection of local cheeses served with Bolney Kitchen Pear & Pinot Gris Chutney, crackers, grapes and apple.*



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

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## DESSERTS



**Dark Chocolate Mousse** (D)  **£7**  
*Served with poached rhubarb and white chocolate crumb.*


Head Winemaker's pairing suggestion - Cuvée Noir.

**Blood Orange Cheesecake** (D, G, S) **£7.50**  
*Served with stem ginger and micro basil.*



Head Winemaker's pairing suggestion - Bolney Bubbly.

**Bread and Butter Pudding** (D, G, E, N, S) **£6.50**  
*Served with sultanas, orange and crème anglaise.*

Head Winemaker's pairing suggestion - Blanc de Blancs.

**Petit Fours** (G, D)  **£3.00**  
*A trio of delicious, seasonal sweet treats from Bolney Kitchen.*

Head Winemaker's pairing suggestion - a wine flight of Eighteen Acre Rosé, Lychgate Rosé and Estate Chardonnay.

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