



## LUNCH

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

	<b>SMALL</b>	<b>LARGE</b>
<p><b>Cauliflower Pakora Salad</b> (N,M,S) </p> <p>With shaved fennel, toasted almonds &amp; pomegranate  <b>Our MD Sam's pairing suggestion - Estate Chardonnay.</b></p>	<b>£9</b>	<b>£13</b>
<p><b>Chicken Caesar Salad</b> (D,G,E,F,M,S)</p> <p>With bacon, garlic croutons, parmesan, anchovies &amp; hens' eggs  <b>Winemaker Cara Lee's pairing suggestion - Estate Pinot Gris.</b></p>	<b>£10</b>	<b>£14</b>
<p><b>Roast Baby Courgette</b> (D,G,N,S)  </p> <p>With goat's cheese mousse, romesco sauce &amp; black olive crumb  <b>Executive Chef Ian's pairing suggestion - Eighteen Acre Rosé.</b></p>	<b>£8.50</b>	<b>£12</b>
<p><b>Smoked Trout Salad</b> (G,E,F,M,S)</p> <p>Served with apple, pickled cucumber, sourdough crackers and fresh horseradish  <b>National Sales Manager Robin's pairing suggestion - Classic Cuvée.</b></p>	<b>£9.50</b>	<b>£13.50</b>
<p><b>Pan-Fried Sardines</b> (D,G,S)</p> <p>Served with sourdough bread, herb tapenade &amp; roast tomato  <b>Chef Jack's pairing suggestion - Cuvée Noir or Lychgate Rosé.</b></p>	<b>£8.50</b>	-
<p><b>Roast Cod Fillet</b> (F, S)</p> <p>Served with lemon gel, crispy capers &amp; buckwheat  <b>Brand Ambassador Helen's pairing suggestion - Estate Pinot Gris.</b></p>	<b>£11</b>	-
<p><b>Signature Bolney Beef Burger</b> (D, G, M)</p> <p>Served on brioche with Bolney Kitchen Pancetta Chutney, smoked cheddar, lettuce, fries and coleslaw  <b>Chef Jack's pairing suggestion - Winemaker's Edition.</b></p>		<b>£16</b>
<p><b>Fish and Chips</b> (G, F)</p> <p>Light battered cod fillet with tartare sauce, minted peas and lemon  <b>National Sales Manager Robin's pairing suggestion - Bolney Bubbly.</b></p>		<b>£16</b>
<p><b>Tagliatelle Caponata</b> (G,E,C,S)  </p> <p>Tomato ragu, salted lemon, olives &amp; parmesan  <b>Winemaker Cara Lee's pairing suggestion - Lychgate Red.</b></p>		<b>£16</b>




**SMALL PLATES:** We recommend 2-3 small plates per person

**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.





## SHARING BOARDS

- Charcuterie Board** (D, G, E, M, C) **£16**  
A selection of local cured meats and cheeses served with olives, chutney, crackers, cob loaf, dressed salad and grapes  
**Our MD Sam's pairing suggestion - a wine flight of Lychgate Red, Lychgate Rosé, Cuvée Noir and Estate Pinot Gris.**
- Mezze Board** (D, G, E, M, C, V)   **£16**  
A selection of local cheeses with falafel, grilled artichokes, crackers, cob loaf, dressed salad, grapes and apple  
**Executive Chef Ian's pairing suggestion - a wine flight of Lychgate Rosé, Blanc de Blancs and Winemaker's Edition.**
- Local Sussex Cheese Board** (D, G, S)  **£13.50**  
A selection of local cheeses served with Bolney Kitchen Pear and Pinot Gris Chutney, crackers, grapes and apple  
**Winemaker Cara Lee's pairing suggestion - a wine flight of Lychgate Red, Eighteen Acre Rosé and Estate Pinot Gris.**
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## DESSERTS

- Salted Butterscotch Tart** (D,G,E,N) **£8**  
Served with hazelnut praline & raspberry sorbet  
**Brand Ambassador Helen's pairing suggestion - Cuvée Noir.**
- Summer Fruit Eton Mess** (D, E) **£7**  
Crushed meringues, Chantilly cream with summer berries & coulis  
**Chef Jack's pairing suggestion - Bolney Bubbly.**
- Dark Chocolate Mousse** (D,N, Sesame)   **£8**  
Served with banana parfait & tahini  
**Winemaker Cara Lee's pairing suggestion - Blanc de Blancs.**
- Affogato** (D,G, E)  **£5.50**  
Shot of coffee with vanilla ice cream served with an amaretti biscuit
- Petit Fours** (D,G,E,N,S) **£3.50**  
A trio of seasonal sweet treats from Bolney Kitchen

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