



## BREAKFAST *(Served 9 - 11.30am)*

- The Bolney Breakfast** (D, G, E) **£13.50**  
*Free-range eggs (poached, scrambled or fried), bacon, sausage, mushrooms, beans, hash brown & black pudding. Served with sourdough toast*
- The Bolney Vegetarian Breakfast** (D, G, E)  **£12.50**  
*Free-range eggs (poached, scrambled or fried), falafel, roast tomatoes, mushrooms, hash brown, spinach & beans. Served with sourdough toast*
- Scrambled Eggs and Smoked Salmon** (E, D, G, F) **£10**  
*Served on sourdough toast*
- Scrambled Eggs and Bacon** (E, D, G, F) **£10**  
*Served on sourdough toast*
- Bolney Mimosa** **£8**  
*Bolney Classic Cuvée topped up with fresh orange juice.*

## ALL DAY BRUNCH *(Served from 9am)*

- Eggs Benedict** (E, D, G) **£10.50**  
*Toasted English muffin, carved ham, poached eggs and Hollandaise sauce*
- Eggs Royale** (E, D, G, F) **£11.50**  
*Toasted English muffin, smoked trout, poached eggs and Hollandaise sauce*
- Eggs Florentine** (E, D, G)  **£10**  
*Toasted English muffin, wilted spinach, poached eggs and Hollandaise sauce*
- Smashed Butternut Squash on Sourdough Toast** (E, D, G)  **£9**  
*Served with a fried egg, herb oil and toasted pumpkin seeds*

**Sample menu only - speak to a member of staff for specials**

**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.



## LUNCH

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

Our MD Sam's pairing suggestion - Blanc de Blancs.

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

Executive Chef Ian's pairing suggestion - a wine flight of Lychgate Red, Lychgate Rosé, Cuvée Noir and Estate Pinot Gris.

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

Brand Ambassador Helen'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 & 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.

**Signature Bolney Beef Burger** (D, G, M, S) **£16**  
*Served on brioche with bacon, smoked cheddar, fries and coleslaw.*

National Sales Manager Robin's pairing suggestion - Lychgate Red.

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

Chef Jack's pairing suggestion - Bolney Bubbly.

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## DESSERTS

**Almond cherry bakewell tart** *(D,G,E,N,S)*  
*Served with Double Cream*

**£6.50**

Executive Chef Ian's pairing suggestion - Cuvée Noir.

**Biscoff Cheesecake** *(G,V)*  
*With Caramel sauce*

**£7**

Chef Jack's pairing suggestion - Bolney Bubbly.

**Apple & Raisin Crumble** *(G,D,V,S)*  
*Served with Vanilla Ice cream*

**£7**

Winemaker Cara Lee's pairing suggestion - Blanc de Blancs.

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

**£3.50**

Our MD Sam's pairing suggestion - Cuvée Rosé.

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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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