LUNCH

Bread and oil (G, N) £3.50 ♀ Olives £3.50 ♀	
Butternut Squash & Chilli Soup (D,G,C,S) Served with Curry Oil, Pumpkin Seeds & Crusty Bread Pairs with our Lychgate Bacchus	£7
Roast Jerusalem Artichoke & Kale Salad (р,м,с,s) V V Served with Sweetcorn Puree, Parsnip & Hazelnut Pairs with our Lychgate Rosé	£7.50
Mussels Steamed in Pinot Gris (D,F,S)Sml £9Tossed in Chorizo, Orange Zest & RosemaryPairs with our Pinot Gris	.50 Lrg £13
Local Braised Pork Belly (м,с,s) Served with Charred Hispy Cabbage, Pickled Walnuts, Radish & Bolney Lychgate Red Wine Jus Pairs with our Lychgate Red	£12
Roast Guineafowl Breast (D,c,s) Served with Smoked Potato Terrine, Beetroot & Black Garlic Pairs with our Pinot Noir	£11.50
Thai Style Crab Cakes (D,F,S) Local Crab Meat & Thai Spices with Kholrabi & Miso Coleslaw, Sesame & Spring Onion Pairs with our Blanc de Blancs	£11.50
Wild Mushroom Ragù (G,E,C,S,) Served with Cured Egg Yolk, Pickled Shallots & Sourdough Crop Pairs with our Classic Cuvée	£9 utons

Gluten free and Vegan options available on request

Allergens: D - Dairy, G - Gluten, E - Eggs, F - Fish, N - Nuts, M - Mustard, C - Celery, S - Sulphites. Gluten/dairy free options available on request. V - 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.

An optional 12.5% service charge is applied to your bill

Signature Bolney Beef Burger (D, G, M) Served on Brioche with Bolney Kitchen Pancetta Chutney, Smoked Cheddar, Lettuce, Fries and Coleslaw Pairs with our Winemaker's Edition	£16
Fish and Chips (G, F) Light Battered Cod Fillet with Tartare Sauce, Minted Peas and Lemon Pairs with our Bolney Bubbly	£16
Tagliatelle Caponata (G,E,C,S) V Tomato Ragù, Salted Lemon, Olives & Parmesan Pairs with our Lychgate Red	£16

SHARING BOARDS

Charcuterie Board (D, G, E, M, C)£19.50A selection of local cured meats and cheeses served with olives,
chutney, crackers, cob loaf, dressed salad and grapesPairs with a wine flight of Lychgate Red,
Lychgate Rosé, Cuvée Noir and Estate Pinot Gris

Mezze Board (D, G, E, M, C, V)
Image: Comparison of the set of t

Local Sussex Cheese Board (D, G, S) A selection of local cheeses served with Bolney Kitchen Pear and Pinot Gris Chutney, crackers, grapes and apple Pairs with a wine flight of Lychgate Red, Bolney Bubbly Rosé and Estate Pinot Gris

Gluten free and Vegan options available on request

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DESSERTS

Blackberry Parfait (D,ε,ν) Served with Apple Sorbet & Toffee Popcorn	£8
Sticky Toffee Pudding (d,G,E,S,V) Served with an Orange and Poppy Seed Tuile & Vanilla Ice Crea	£7 m
Honey Roast Figs (D,N,S,V) Served with a Lemon Mascarpone, Candied Walnuts & Balsami	£8 c
Affogato (D,G,E) Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	£5.50
Petit Fours (D,G,E,N,S) A trio of seasonal sweet treats from Bolney Kitchen	£3.50

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