







LUNCH

Bread and oil (G, N) £4 | Olives £4 |
Steamed Buttered Greens £4.50 (D) | Rosemary Fries £4.50



- Pea & Ricotta Soup** (G, D, C, S)  £8
Served with crusty bread
Pairs with our Lychgate Bacchus
- Honey & Miso glazed Trout** (D, G, F, S) £11
Served with ramen of charred onion, radish, sesame & mange tout
Pairs with our Pinot Gris
- Charred Purple Sprouting** (M, C, S, N, V)   £9
Served with chimichurri & hazelnut granola
Pairs with our Classic Cuvée
- Local Pork Belly Riette** (M, C, S) £11
Served with piccalilli, sage & onion rösti
Pairs with our Lychgate Red
- Seared Lamb Loin & Braised Shoulder Croquette** (D, G, C, S, E) £15
Served with crushed new potatoes, pea & courgette fricassee, minted hollandaise
Pairs with our Pinot Noir
- Pan Roast Hake** (D, F, S) £13
Served with creamed potatoes, parsley velouté, & tender stem broccoli
Pairs with our Blanc de Blancs
- Dill Gnocchi** (G, E, C, S,)  £12
Served with cauliflower puree & pickle, black garlic & confit shallot
Pairs with our Classic Cuvée

Gluten free and Vegan options available on request

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 option, please state when ordering.
An optional 12.5% service charge is applied to your bill.

SIGNATURE DISHES

Signature Bolney Beef Burger *(D, G, M)*

Served on brioche with Bolney Kitchen Pancetta Chutney, Smoked cheddar, lettuce, fries and coleslaw

Pairs with our Cuvée Noir

£16

Fish and Chips *(G, F)*

Light battered cod fillet with tartare Sauce, minted peas and lemon

Pairs with our Bolney Bubbly

£16

Butternut Squash & Leek Tagliatelle *(G, D, E, C, S)*

Dressed with chimichurri & torched goats cheese

Pairs with our Pinot Gris

£14



SHARING BOARDS

Charcuterie Board *(D, G, E, M, C)*

A selection of local cured meats and cheeses served with olives, chutney, crackers, cob loaf, dressed salad and grapes

Pairs with a wine flight of Lychgate Red, Lychgate Rosé, Cuvée Noir and Estate Pinot Gris

£20

Mezze Board *(D, G, E, M, C, V)*

A selection of local cheeses with falafel, grilled artichokes, crackers, cob loaf, dressed salad, grapes and apple [Vegan on request]

Pairs with a wine flight of Lychgate Rosé, Blanc de Blancs and Lychgate Red



£17.50

Local Sussex Cheese Board *(D, G, S)*

A selection of local cheeses served with Bolney Kitchen Pear and Lychgate Chutney, crackers, grapes and apple

Pairs with a wine flight of Lychgate Red, Bolney Bubbly Rosé and Estate Pinot Gris

£13.50

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An optional 12.5% service charge is applied to your bill.

DESSERTS

Blackberry Parfait (D,E,V)

Served with apple sorbet & toffee popcorn

Sticky Toffee Pudding (D,G,E,S,V)

Served with an orange and poppy seed tuile & vanilla ice cream

Pear and Frangipane Tart (D,N,S,V)

Served with stem ginger salsa and lime zest mascarpone

Affogato (D,G,E)

Shot of Coffee with vanilla ice cream served with an amaretti biscuit

Petit Fours (D,G,E,N,S)

A trio of seasonal sweet treats from Bolney Kitchen



£8

£8

£8

£5.50

£3.50