

LUNCH

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



- Leek & Potato Soup** (G, D, C, S, M, V)  £8
Served with cob loaf and salted butter
Pairs with our Lychgate Bacchus
- Pan Roast Trout Fillet** (D, N, F, S) £13.50
Served with crushed new potatoes, spinach, parsley velouté & toasted almonds
Pairs with our Pinot Gris
- Charred Purple Sprouting** (M, C, S, N, V)   £9.50
Served with chimichurri & hazelnut granola
Pairs with our Classic Cuvée
- Smashed Butternut Squash on Sourdough Toast** (E, D, G, V)   £9.50
Served with a fried egg, herb oil and toasted pumpkin seeds
Pairs with our Bolney Bubbly
- Braised Local Pork Belly** (M, D, C, S, N) £14
Served with piccalilli, sage & onion rösti
Pairs with our Lychgate Red
- Cauliflower Pakora Salad** £10
Served with pomegranate, toasted pumpkin seeds & curry oil
Pairs with our Lychgate Rosé
- Smoked Mackerel Pate** £10
Served with pickled cucumber, sourdough crackers & dressed leaves
Pairs with our Blanc de Blancs
- Dill Gnocchi** (G, E, C, S,)  £13.50
Served with cauliflower puree & pickle, black garlic & confit shallot
Pairs with our Classic Cuvée 3.50

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

Fish and Chips (G, F)

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

Pairs with our Bolney Bubbly

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

Dressed with chimichurri & torched goats cheese

Pairs with our Pinot Gris



£16

£16

£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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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

£5.50

£3.50

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