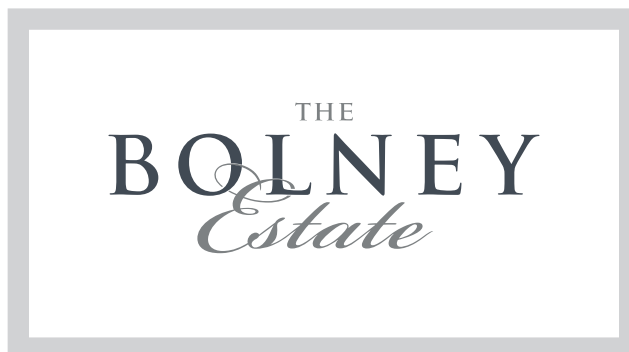


## SNACKS

Salt & Pepper Squid with Siracha Mayo (F,S)	8
Welsh Rarebit on Sourdough (G,D,E,V,S)	7
Pulled Pork Rilette with Red Cabbage Ketchup (M)	8
Red Pepper & Tomato Falafel with Curried Hummus (V)	7

## LUNCH

<b>The Soup of the Day</b> Served with Cob Loaf, Salted Butter	7.5
<b>Chicken Caesar Salad (D,G,E,F,S)</b> Cos Lettuce, Bacon, Parmesan, Garlic Croutons, Anchovies & Crispy Hens Egg	14
<b>Cauliflower Pakora &amp; Almond Salad (D,N,V)</b> 🌿 Shaved Fennel, Pomegranate & Dressed Leaves	12
<b>Pan Fried Mackerel (G,F,S)</b> Black Olive Tapenade, Sourdough Toast & Roast Tomato	13.5
<b>Local Crab Salad (D,G,F)</b> Pickled Cucumber, Apple, Sourdough Crackers & Micro Herbs	12
<b>Smashed Butternut Squash on Sourdough (D,G,E,V)</b> 🌿 Toasted Pumkin Seeds, Fried Egg & Salsa Verde	10
<b>Charred Tender stem Broccoli (G,E,V,S)</b> 🌿 Served with Romesco Dip & Herb Oil	9.5
<b>Shredded Lamb Shoulder on Flat Bread (D,G,S)</b> Hummus, Dressed Leaves, Pickled Red Onions & Mint Gel	12



## LARGE PLATES

<b>Hand Made Bolney Beef Burger (D,G,M)</b> Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Fries & Coleslaw	16.5
<b>Local Cod &amp; Chips (D,G,F)</b> Light Battered Cod Fillet with Tartare Sauce, Minted Peas & Lemon	16.5
<b>Butternut Squash &amp; Leek Tagliatelle (G,D,E,S)</b> 🌿🌿 Dressed with Salsa Verde & Torched Goats Cheese	15
<b>Braised Pork Belly (D,N,S)</b> Wholegrain Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus	17.5

## SIDES

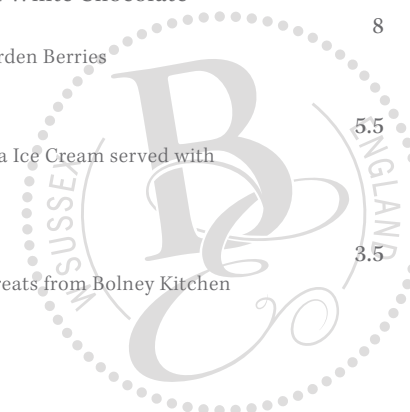
<b>Bread &amp; oil (G, N)</b>	4
<b>Rosemary Fries</b>	4.5
<b>Olives</b>	4
<b>Steamed Buttered Greens</b>	4.5

## SHARING BOARDS

<b>Charcuterie Board (D, G, E, M, C)</b> A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	22
<b>Mezze Board (D, G, E, M, C, V)</b> 🌿🌿 A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	18
<b>Local Sussex Cheese Board (D, G, S)</b> 🌿🌿 A selection of local cheeses served Lychgate Chutney, Crackers, Grapes & Apple	14.5

## DESSERTS

<b>Sticky Toffee Pudding (D,G,E,S,V)</b> Served with an Orange & Poppy Seed Tuille & Vanilla Ice Cream	8
<b>Summer Berry Eton Mess (D,E,V)</b> Crushed Meringue, Chantilly, Summer Berries & Coulis	8
<b>Kitchen Garden Dill &amp; White Chocolate Pana Cotta (D,G,V,S)</b> Nutmeg Shortbread & Garden Berries	8
<b>Affogato (D,G,E)</b> Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	5.5
<b>Petit Fours (D,G,E,N,S)</b> A trio of seasonal sweet treats from Bolney Kitchen	3.5



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. Please ask your server about allergens. An optional 12.5% service charge is applied to your bill.