

STARTERS

Soup of The Day 6.5
Served with Cob Loaf & Salted Butter

Smoked Salmon Salad 11
Pickled Cucumber, Apple, Sourdough Crackers & Dressed Leaves

Cauliflower Pakora 12
Shaved Fennel Salad with Pomegranate, Toasted Almond & Curry Oil

Baked Camembert (D,G,S) 15
Served with Lychgate Chutney, Crackers, Grapes & Crusty Bread

SHARERS

Cheese & Charcuterie (G,D,M,C,S) 20
A Selection of local Meats & Cheese, Olives, Crackers, Chutney, Grapes & Dressed Leaves

Mezze Board (D,G,E,M,C) 17.5
A Selection of Local Cheeses, Olives, Falafel, Grilled Artichokes, Chutney, Grapes & Salad



ROASTS

Roast Guineafowl Breast (D,G,E,C) 21
Served with Yorkshire Pudding

Roast Topside of Beef (D,G,C,S) 21
Served with Yorkshire Pudding

Roast Butternut Squash with Vegan Gravy (V,D,G) 17
(vegan on request)

Small Roast for Little People 11.5

All Roasts Served with Roast Potatoes, Carrot & Swede Mash, Braised Cabbage, Steamed Greens, Roast Shallot & Jus

DESSERTS

Kitchen Garden Summer Berry Eton Mess (E, D, S) 8
a mix of Crushed Meringue, Strawberries, Raspberries, Blue Berries & Chantilly Cream

Kitchen Garden Rhubarb Parfait (D,G,E,V) 8
With Mascarpone & Caramel Popcorn

Petit Fours 3.5

Sticky Toffee Pudding (E,D,G) 8
Served with Caramel Sauce, Vanilla Ice Cream & a Poppy seed Tuille

Local Sussex Cheeseboard (D,G,V) 13.5
Served with Crackers, Chutney & Grapes

MAINS

Bolney Beef Burger 17.5
Served in Brioche, Pancetta Chutney, Smoked Cheddar, Salad, Slaw & Fries

Butternut Squash Tagliatelle (G,E,C,S) 13.5
With Kitchen Garden Vegetables, Herb Oil & Grated Parmesan

Beer Battered Fish (D,G,F,S) 16
Served with Chips, Minted Peas, Tartare Sauce & Lemon

SIDES

Bread & oil (G, N) 4

Rosemary Fries 4.5

Olives 4



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.

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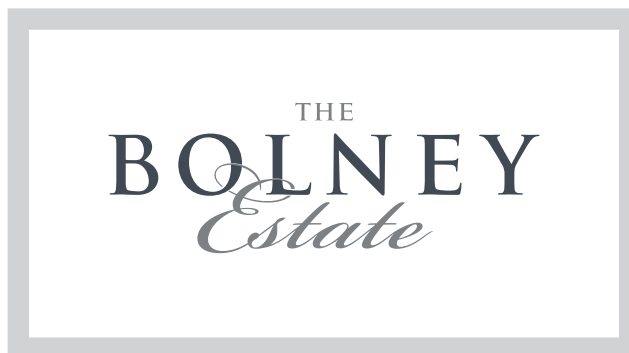
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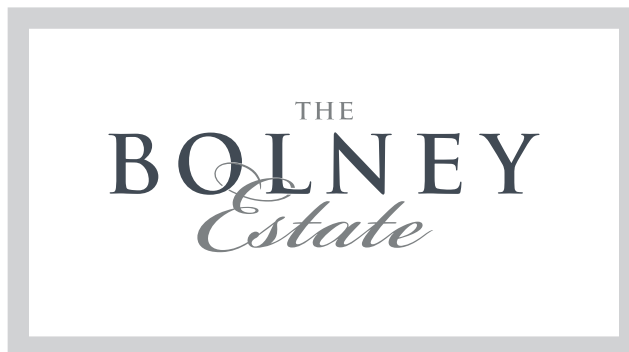
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