

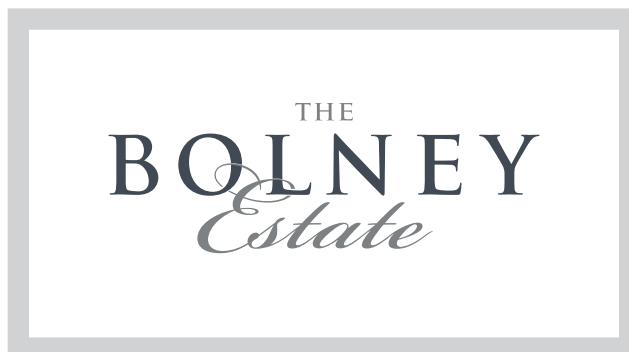
SNACKS

Salt & Pepper Squid with Siracha Mayo (F,S)	9
Welsh Rarebit on Sourdough (G,D,E,V,S) 🌿	7
Red Pepper & Tomato Falafel with Curried Hummus (V) 🌿🌱	7

SMALL PLATES

The Soup of the Day 🌱	7
Served with Cob Loaf, Salted Butter	
Garlic Studded Baked Camembert (D,G,S)	12.5
With Sourdough Crackers, Grapes, Bloney Red wine Chutney & Bread	
Confit Rabbit & Parma Ham Terrine (D,G,E,S)	11.5
Served with Pickled Carrots, Salsa Verde & Granary Sourdough	
Salt Cod Fillet & Black Garlic (D,F,S)	12
With Pomme Puree, Herb Velouté & Toasted Buckwheat	
Shredded Lamb on Cumin Flat Bread (D,G,S)	12.5
With Hummus, Pickled Red Onions & Dressed Leaves	
Confit Duck Croquettes & Celeriac Puree (G,E,S)	11.5
with Hazelnut & Pickled Red Onion Salad	
Local Crab with Apple & Cucumber Salad (D,G,F,S)	11.5
With Sourdough Crackers & Dressed Leaves	
Smashed Squash on Sourdough Toast (D,G,E,M) 🌱	11.5
Toasted Pumpkin Seeds, Fried Egg & Salsa Verde	

*Ask your server about our Wine flight
Pairing Menu & Daily Specials*



LARGE PLATES

Hand Made Bolney Beef Burger (D,G,M,S)	19
Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Fries & Coleslaw	
Local Cod & Chips (D,G,F,S)	19
Light Battered Cod Fillet with Tartare Sauce, Minted Peas & Lemon	
Braised Pork Belly (D,N,S)	21
Wholegrain Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus	
Roast Whole Plaice (F,D,S)	21
New Potatoes, Lemon & Caper Butter, Dressed Salad	
Kohlrabi & Root Vegetable Tagine (D,G,V,N,S) 🌿🌱	17
Spiced Cous Cous, Toasted Almonds & Cumin Yogurt	

SIDES

Bread & oil (G,V,N) 🌿	4
Olives	4.5
Rosemary Fries	6
Steamed Buttered Greens	4.5

SHARING BOARDS

Charcuterie Board (D, G, E, M, C)	20
A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	
Mezze Board (D, G, E, M, C, V) 🌿🌱	18
A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	
Local Sussex Cheese Board (D, G, S) 🌱	16
A selection of local cheeses served Red Onion Chutney, Crackers, Grapes & Apple	

DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) 🌿	9
with Orange & Poppy Seed Tuille & Vanilla Ice Cream	
Dill & White Chocolate Panna Cotta (D,S)	9
with Honey Comb & Fresh Berries	
Dark Chocolate Nemesis (D,E,V,S) 🌿	9
with Passionfruit Sorbet & White Chocolate Crumb	
Affogato (D,G,E)	6
Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	
Petit Fours (D,G,E,N,S)	4
A trio of seasonal sweet treats from Bolney Kitchen	

**SAVE UP TO 10% ON DINING BY
JOINING OUR WINE CLUB TODAY**

Wine Club