## STARTERS

Soup Of the Day (D,G,N,S)
Granary Sourdough \& Salted Butter

Local Crab with Apple \& Cucumber Salad (D,G,F,S)
With Sourdough Crackers \& Dressed Leaves

Garlic Studded Baked Camembert (D, G, S)
Sourdough Crackers, Granary Bread, Grapes \& Lychgate Chutney

Confit Rabbit \& Parma Ham Terrine (D,G,E,S)
Served with Pickled Carrots, Salsa Verde \& Granary Sourdough

Welsh Rarebit on Sourdough ( $G, D, E, V, S$ )

Red Pepper \& Tomato Falafel with Curried Hummus (V)

Salt \& Pepper Squid with Sriracha Mayo \& Fresh Lime

SAVE UP TO 10\% ON DINING BY JOINING OUR WINE CLUB TODAY Nine Nub

## THE BOLNEY Cstate

## ROAST \& MAINS

Roast Pork Belly( $D, G, E, C$ )24Served with Burnt Apple Puree \& Yorkshire Pudding
24
Slow Braised Shoulder of Lamb (D,G,E,C,M,S)Served with Mint Gel \& Yorkshire Pudding24Served with Yorkshire Pudding
19
Roast Butternut Squash with Vegan Jus (V,D,G13
Small Roast for Little People
All Roasts Served with Roast Potatoes, Carrot \& Swede Mash
Braised Cabbage, Steamed Greens \& Jus
Kohlrabi \& Root Vegetable Tagine (D, G, V, N, S)17Spiced Cous Cous, Toasted Almonds \& Cumin YogurtCod \& Chips (D, G, F, S )Served with Minted Peas and Tartare Sauce
Hand Made Bolney Beef Burger ( $D, G, M$ )19
Brioche Bun, Pancetta Chutney, Smoked Cheddr, Letuce Chis \&Coleslaw

## SHARERS

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)
A selection of Local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes \& Apple

Local Sussex Cheese Board (D, G, S)
A selection of Local Cheeses served Lychgate Chutney,
Crackers, Grapes \& Apple

## DESSERTS



Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit 4

SIDES
Bread \& oil (G, N)
4 Olives
4.5
Rosemary Fries

6

## 

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


Petit Fours ( $D, G, E, N, S$ )
Arom Bolney Kitchen

