


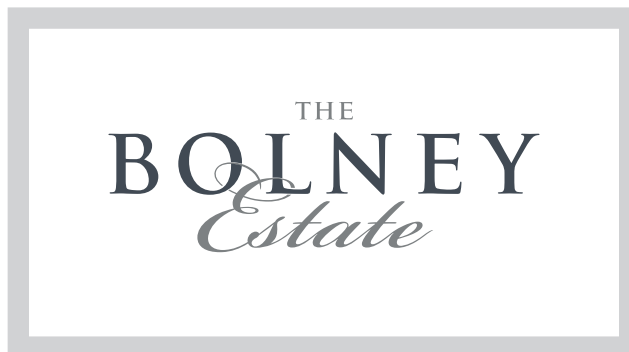
## SNACKS

- Salt & Pepper Squid with Siracha Mayo (F,S)<sup>†</sup> 9
- Welsh Rarebit on Sourdough (G,D,E,V,S) 7
- Red Pepper & Tomato Falafel with Curried Hummus (V)<sup>†</sup>  7

## SMALL PLATES

- The Soup of the Day<sup>†</sup>  7  
Served with Granary Sourdough Bread & Salted Butter
- Garlic Studded Baked Camembert (D,G,S) 12.5  
With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Bread
- Fillet of Beef Carpaccio (N,M,G,S,D)<sup>†</sup> 13  
Cocoa nibs, Signature marmite & whisky vinegar dipping sauce
- Sicilian Cuttlefish Stew (F,S)<sup>†</sup> 11  
Confit Tomato & Fennel Ragu with Black Olive Crumb
- Satay Chicken – Braised Thigh & Peanut Sauce (N,C,S)<sup>†</sup> 11  
Fried Rice cake, Smashed cucumber
- Charred baby Aubergine (N,V)<sup>†</sup>  10  
Red Pepper Ketchup, Lemon Gel & Toasted Almonds
- Guinea Fowl Caesar Salad (G,D,E,F,S)<sup>†</sup> 13  
Anchovies, Bacon, Garlic Croutons, Parmesan & Crispy Hens Egg
- Smoked Mackerel Pâté with Dressed Leaves (D,F,S) 11  
Crushed Jersey Royals, Pickled Beetroot & Fresh Horseradish

*Ask your server about our  
Wine Flight menu & Daily Specials*



## LARGE PLATES

- Handmade 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  
Lightly Battered Cod Fillet with Tartare Sauce, Minted Peas & Lemon
- Braised Pork Belly (D,N,S)<sup>†</sup> 21  
Hickory Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus
- Pan Roast Fillet of Seabream (F,D,S)<sup>†</sup> 20  
Sauteed Potatoes, Confit Fennel, Buttered Samphire
- Caponata Rigatoni (D,G,V,S)  16  
Black Olive Crumb, Parmesan, Salsa Verde

## SIDES

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

## SHARING BOARDS

- Charcuterie Board (D, G, E, M, C)<sup>†</sup> 22  
A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes
- Mezze Board (D, G, E, M, C, V)<sup>†</sup>  20  
A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple
- Local Sussex Cheese Board (D, G, S)<sup>†</sup>  17  
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
- Rum Roasted Pineapple (V,N,S)<sup>†</sup>  9  
Coconut Sorbet, Hazelnut Praline
- Rhubarb Parfait (D,E,V,S) 9  
Apple & Sorrel Sorbet, White Chocolate Popcorn
- 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*