

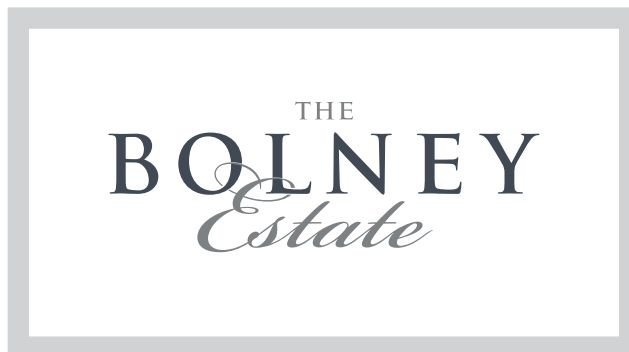
SNACKS

| | |
|---|---|
| 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

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|--|------|
| The Soup of the Day † 🌿🌱 | 8 |
| 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 (M,S)† | 14 |
| Baby Cucumber, Mirin, Spring Onion, Toasted sesame | |
| Hot Smoked Salmon (D,G,F,S) | 12 |
| Cream Cheese, Shaved Fennel, Puff Pastry | |
| Spiced Signature Marmite Squash (G,D,N,V,S) 🌿🌱 | 10 |
| Labneh, Watercress, Pomegranate | |
| Roast Guinea Fowl Breast (D,M,S) | 14 |
| Smoked Jerusalem Artichoke, Cajun Corn, Black Truffle | |
| Smoked Haddock Arancini (D,G,E,F,S) | 13 |
| pickled celeriac, compressed apple, salsa verde | |

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



LARGE PLATES

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|---|----|
| 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)† | 21 |
| Hickory Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus | |
| Pan Fried Fillet of Hake (F,D,S) † | 20 |
| Puy Lentil Dahl, Roast Jerusalem Artichoke & Spinach | |
| Root Vegetable Tagine (D,G,N,V,S) 🌿🌱 | 17 |
| Spiced Cous Cous, Cucumber Tzatziki, Toasted Almonds | |

SIDES

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

SHARING BOARDS

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|---|----|
| Charcuterie Board (D,G,E,M,C)† | 22 |
| A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Bread, Dressed Salad & Grapes | |
| Mezze Board (D,G,E,M,C,V)† 🌿🌱 | 20 |
| A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Bread, Dressed Salad, Grapes & Apple | |
| Local Sussex Cheese Board (D,G,S)† 🌿🌱 | 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 & Pinot Gris Ice Cream | |
| Vegan Chocolate Mousse (V,N,S)† | 9 |
| Blood Orange Gel, Hazelnut Praline | |
| Honey Roast Fig (D,S,N,V) | 10 |
| Lemon Mascarpone, Lychgate Red Balsamic, Candied Walnut | |
| Affogato (D,G,E, N) | 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