

# Friday Night



## Starters

<b>Soup of the Day</b> (D,G,S,V) Toasted Pumpkin Seeds, Granary Loaf & Salted Butter	8
<b>Cured Mackerel</b> (D,G,F,C,S) Pickled Celeriac, Compressed celery, horseradish tuille	12
<b>Local Cheese Cannelloni</b> (D,G,M,S) Wild mushrooms, Peas, Raw Grape Gel	12
<b>Guinea Fowl Breast</b> (D,M,S) Pickled Red Cabbage, Kale Crisps, Honey & Mustard Sauce	15
<b>Braised ox cheek Scrumpet</b> (G,E,M,S) Pancetta Jam, Caramelised Shallot, Tarragon Oil	15

## Mains

<b>Bolney Beef Burger</b> (D,G,M,S) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	19
<b>Cod &amp; Chips</b> (D,G,F,S) Served with Lemon, Minted Peas & Tartare Sauce	20
<b>Braised Pork Belly</b> (D,N,S) Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine	21
<b>Whole Baked Plaice</b> (F,D,S) Sauteed New Potatoes, lemon & caper Butter, steamed greens	21
<b>Curried Parsnip Gnocchi</b> (D,G,E,S) Cauliflower Puree, Purple Sprouting Broccoli, Bolney Signature Marmite	18

D - Dairy | G - Gluten | E - Eggs | F - Fish | N - Nuts | M - Mustard |

C - Celery | S - Sulphites | - Vegetarian & - Vegan option,

Gluten & Dairy Free options available on request, please state when ordering.

Please ask your server about allergens. An optional 12.5% service charge is applied to your bill.



## Desserts

<b>Sticky Toffee Pudding</b> (D,G,E,S,V) with Orange & Poppy Seed Tuille & Vanilla Ice Cream	9
<b>Chocolate cremeux &amp; Passionfruit Terrine</b> (D,E,S,V) Compressed Kiwi & shards	10
<b>Mulled Gin Quince</b> (D, G,N, S) Ginger Shortbread, Gin Gel, Orange Tuille, amaretti Ice cream	10
<b>Affogato</b> (D,G,E,N) Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	6
<b>Petit Fours</b> (D,G,E,N,S) A Trio of Seasonal Sweet Treats from Bolney Kitchen	4

## SHARERS

<b>Charcuterie Board</b> (D,G,E,M,C) A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	22
<b>Mezze Board</b> (D,G,E,M,C,V) A selection of Local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	20
<b>Local Sussex Cheese Board</b> (D,G,S) A selection of Local Cheeses served Lychgate Chutney, Crackers, Grapes & Apple	17
<b>Garlic Studded Baked Camembert</b> (D,G,S) With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Granary Loaf	16

## SNACKS

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

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