

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

STARTERS

Soup of the Day (D,G,S,V) Toasted Pumpkin Seeds, Granary Loaf & Salted Butter	8
Local Cheese Cannelloni (D,G,M,S) Wild mushrooms, Peas, Raw Grape Gel	12
Sprout Crumble (D,G,N,S) Caramelised Red Onion, Parmesan & Chestnut Crumb	11
Lychgate white Steamed Mussels (D,G,F,S) Chorizo, Orange & Rosemary Butter	14
Guinea Fowl Breast (D,M,S) Pickled Red Cabbage, Kale Crisps, Honey & Mustard Sauce	15
Braised ox cheek Scrumptet (G,E,M,S) Pancetta Jam, Caramelised Shallot, Tarragon Oil	15
Cured Mackerel (D,G,F,C,S) Pickled Celeriac, Compressed celery, horseradish tuille	12

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

Wine Club



ROAST & MAINS

Slow Roast Belly Of Pork (D,G,E,C) Served with Roast Apple Sauce & Yorkshire Pudding	24
Braised Shoulder of Lamb (D,G,E,S) Served with Mint Gel & Yorkshire Pudding	24
Roast Topside of Beef (D,G,C,E,S) Served with Yorkshire Pudding	24
Roast Butternut Squash with Vegan Jus (V,D,G)	19
Small Roast for Little People	13
<i>All Roasts Served with Roast Potatoes, Carrot & Swede Mash</i>	
<i>Braised Cabbage, Steamed Greens & Jus</i>	
Bolney Beef Burger (D,G,M,S) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Fries & Coleslaw	19
Cod & Chips (D,G,F,S) Served with Lemon, Minted Peas & Tartare Sauce	20
Whole Baked Plaice (F,D,S) Sautéed New Potatoes, lemon & caper Butter, steamed greens	21
Curried Parsnip Gnocchi (D,G,E,S) Cauliflower Puree, Purple Sprouting Broccoli, Bolney Signature Marmite	18

SHARERS

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

DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) Orange & Poppy Seed Tuille & Pinot Gris Ice Cream	9
Mulled Gin Quince (D, G,N, S) Ginger Shortbread, Gin Gel, Orange Tuille, amaretti Ice cream	10
Bolney Kitchen Aged Christmas Pudding (G,D,E,N,S) Cranberry Compote, Pinot Gris Ice Cream	10
Chocolate cremeux & Passionfruit Terrine (D,E,S,V) Compressed Kiwi & shard	10
Affogato (D,G,E,N) Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	6
Petit Fours (D,G,E,N,S) A Trio of Seasonal Sweet Treats from Bolney Kitchen	4
Bread & oil (G, N)	4
Rosemary Fries	6
Olives	4.5
Steamed Buttered Greens	4.5