

## SNACKS

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

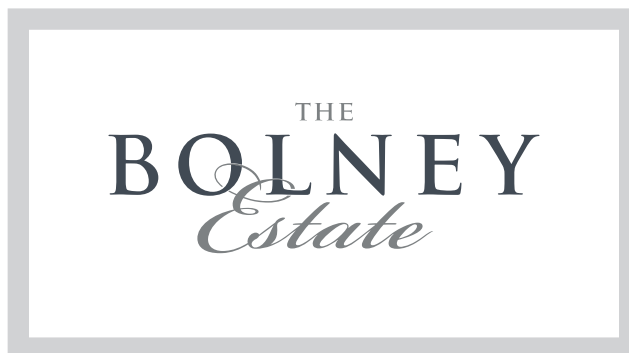
## SMALL PLATES

<b>The Soup of the Day</b> (D,G,S,V) <sup>†</sup> 🌿🌱	8
Toasted Pumpkin Seeds, Granary Loaf & Salted Butter	
<b>Local Cheese Cannelloni</b> (D,G,M,S) 🌿	12
Wild Mushrooms, Peas, Raw Grape Gel	
<b>Sprout Crumble</b> (D,G,N,S) <sup>†</sup> 🌿🌱	11
Caramelised Red Onion, Parmesan & Chestnut Crumb	
<b>Lychgate White Steamed Mussels</b> (D,G,F,S) <sup>†</sup>	14
Chorizo, Orange & Rosemary Butter	
<b>Guinea Fowl Breast</b> (D,M,S)	15
Pickled Red Cabbage, Kale Crisps, Honey & Mustard Sauce	
<b>Braised Ox Cheek Scrumpet</b> (G,E,M,S)	15
Pancetta Jam, Caramelised Shallot, Tarragon Oil	
<b>Cured Mackerel</b> (D,G,F,C,S) <sup>†</sup>	12
Pickled Celeriac, Compressed Celery, Horseradish Tuille	

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Wine Flight Menu & Daily Specials

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Wine Club



## MAINS

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

## SIDES

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

## SHARERS

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

## DESSERTS

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



D - Dairy | G - Gluten | E - Eggs | F - Fish | N - Nuts | M - Mustard | C - Celery | S - Sulphites † Gluten & Dairy Free options available on request. 🌿 - Vegetarian & 🌱 - Vegan option, please state when ordering. Please ask your server about allergens. An optional 12.5% service charge is applied to your bill.