

SNACKS

Red Pepper & Tomato Falafel with Curried Hummus (V) [†] 🌿🍃	7
Salt & Pepper Squid with Siracha Mayo (F,S) [†]	9
Welsh Rarebit on Sourdough (G,D,E,V,S)	7

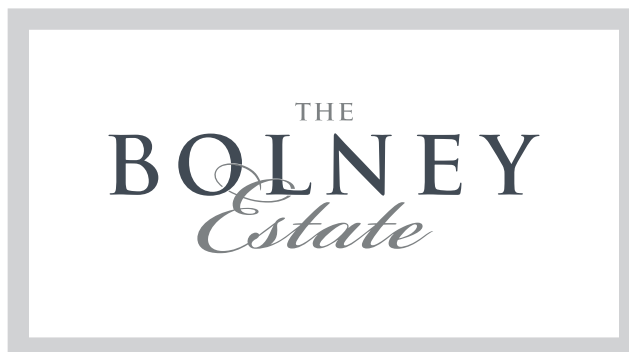
SMALL PLATES

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

SIDES

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

Ask your server about our
Wine Flight Menu & Daily Specials



ROAST & MAINS

Slow Roast Belly of Pork (D,G,E,C) [†]	24
Served with Roast Apple Sauce & Yorkshire Pudding	
Braised Shoulder of Lamb (D,G,E,S)	24
Served with Mint Gel & Yorkshire Pudding	
Roast Topside of Beef (D,G,C,E,S)	24
Served with Yorkshire Pudding	
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 Braised Cabbage, Steamed Greens & Jus</i>	
Bolney Beef Burger (D,G,M,S) [†]	19
Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Fries & Coleslaw	
Cod & Chips (D,G,F,S)	20
Served with Lemon, Minted Peas & Tartare Sauce	
Whole Baked Plaice (F,D,S) [†]	21
Sauteed New Potatoes, Lemon & Caper Butter, Steamed Greens	
Curried Parsnip Gnocchi (D,G,E,S) 🌿🍃	18
Cauliflower Puree, Purple Sprouting Broccoli, Bolney Signature Marmite	

SHARERS

Charcuterie Board (D,G,E,M,C) [†]	22
A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	
Mezze Board (D,G,E,M,C,V) [†] 🌿🍃	20
A selection of Local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	
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) [†] 🌿	16
With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Granary Loaf	

DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) 🌿	9
Orange & Poppy Seed Tuille & Pinot Gris Ice Cream	
Mulled Gin Quince (D,G,N,S) [†] 🌿🍃	10
Ginger Shortbread, Gin Gel, Orange Tuille, Amaretti Ice Cream	
Chocolate cremeux & Passionfruit Terrine (D,E,S,V) [†] 🌿	10
Compressed Kiwi & Shard	
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	

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Wine Club