

# Eighteen Acre

## FRIDAY MENU

### STARTER

<b>Soup of the Day</b> ( <i>D,G,S,V</i> )	8
Toasted Pumpkin Seeds, Granary Loaf & Salted Butter	
<b>Charred Tender Stem</b> ( <i>D,G,S</i> )	11
Whipped Sussex Brie, Umami Reduction & Whiskey Sauce, Toasted Buckwheat	
<b>Local Crab Salad</b> ( <i>D,F,S</i> )	14
Pickled Radishes, Roast Apple Sauce, Watercress, Chive Oil	
<b>Guinea Fowl Ballotine</b> ( <i>G,S,C</i> )	15
Parma Ham, Chorizo, Confit Fennel, Tomato Consommé Gel	
<b>Confit Duck Leg Bon Bons</b> ( <i>D,G,S</i> )	14
Sesame Puree, Sauteed Pak Choy, Blood Orange Gel	

### MAINS

<b>Bolney Beef Burger</b> ( <i>D,G,M,S</i> )	19
Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	
<b>Cod &amp; Chips</b> ( <i>D,G,F,S</i> )	20
Lemon, Minted Peas & Tartare Sauce	
<b>Braised Pork Belly</b> ( <i>D,N,S</i> )	21
Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine	
<b>Curried Fillet Of Hake</b> ( <i>F,D,S</i> )	21
Spiced Wild Rice, Root Vegetable Bhaji, Masala Sauce	
<b>Pea Feta &amp; Mint Risotto</b> ( <i>D,G,E,S</i> )	18
Balsamic, House Pickle Salad	

## DESSERTS

<b>Sticky Toffee Pudding</b> <i>(D,G,E,S,V)</i>	
Orange & Poppy Seed Tuille & Vanilla Ice Cream	
<b>Apple &amp; Rhubarb Crumble</b> <i>(D,G,N,S)</i>	
Oat And Hazelnut Crumb, Crème Anglaise	
<b>Crème Catalan</b> <i>(D,G,E,S)</i>	
Ginger & Cinnamon Shortbread	
<b>Affogato</b> <i>(D,G,E,N)</i>	6
Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	
<b>Petit Fours</b> <i>(D,G,E,N,S)</i>	4
A Trio of Seasonal Sweet Treats from Bolney Kitchen	



## SHARERS

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

## SNACKS

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

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.