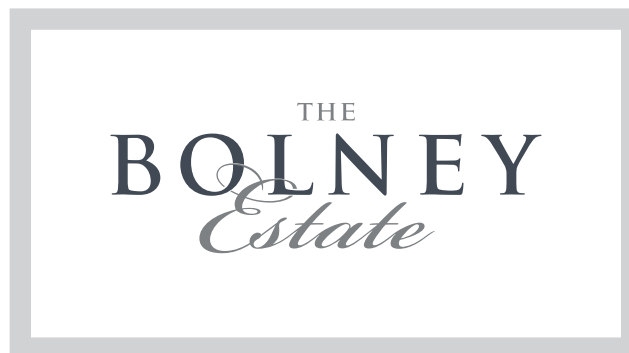


## SNACKS

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

The Soup of the Day (D,G,S,V) <sup>†</sup> 🌿	8
Granary Loaf & Salted Butter	
Slow Braised Lamb Shoulder (D,N,S)	15
Butterbean Hummus, Sauteed Aubergine and Courgette, Dukka	
Charred Tender Stem (D,G,S)	11
Whipped Sussex Brie, Umami Reduction & Whiskey Sauce, Toasted Buckwheat	
Local Crab Salad (D,F,S)	14
Pickled Radishes, Roast Apple Sauce, Watercress, Chive Oil	
Guinea Fowl Ballotine (G,S,C)	15
Parma Ham, Chorizo, Confit Fennel, Tomato Consommé Gel	
Hot Smoked Trout (F,S,N)	13
Teriyaki Sauce, Rice Cakes, Edamame Puree, Toasted Cashews	
Confit Duck Leg Bon Bons (D,G,S)	14
Sesame Puree, Sauteed Pak Choy, Blood Orange Gel	



## MAINS

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

## SIDES

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

## SHARERS

Charcuterie Board (D,G,E,M,C) <sup>†</sup>	22
A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	
Mezze Board (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	
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) <sup>†</sup> 🌿	16
With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Bread	

## DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) 🌿	9
Orange & Poppy Seed Tuille & Pinot Gris Ice Cream	
Apple & rhubarb crumble (D,G,N,S)	10
Oat and Hazelnut Crumb, Crème Anglaise	
Crème Catalan (D,G,E,S)	10
Ginger & Cinnamon Shortbread	
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) <sup>†</sup>	4
A Trio of Seasonal Sweet Treats from Bolney Kitchen	

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*Wine Club*

Ask your server about our Wine Flight Menu & Daily Specials

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.