

## 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

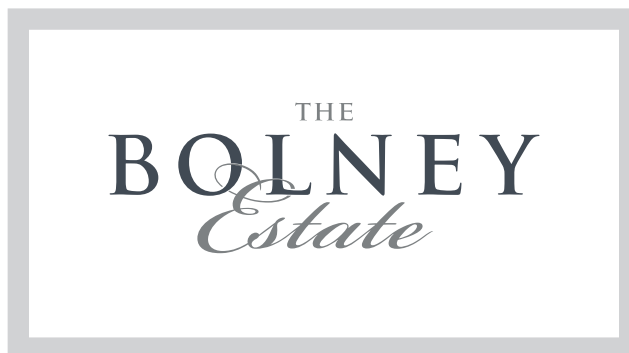
## SMALL PLATES

<b>The Soup Of The Day</b> (D,G,S) <sup>†</sup> 🌿🍴	8
Served with Granary Sourdough Bread & Salted Butter	
<b>Fillet Of Beef Carpaccio</b> (G,M,S) <sup>†</sup>	15
Umami Reduction & Whiskey Sauce, Crispy Caper Salad	
<b>Local Crab Bruschetta</b> (G,F,S) <sup>†</sup>	15
Kitchen Garden Tomato Salsa Verde & Black Olive Crumb	
<b>Charred Baby Aubergine</b> (N,E,V) <sup>†</sup> 🌿🍴	11
Red Pepper Ketchup, Lemon & Olive Oil Emulsion, Toasted Almonds	
<b>Corn Fed Chicken Breast</b> (G,D,E,F,S) <sup>†</sup>	14
Baby Gem, Anchovies, Bread XO, Parmesan, 64' Yolk	
<b>Hot Smoked Salmon Salad</b> (D,F,S) <sup>†</sup>	13
Chive Cream Cheese, Pickled Beetroot & Fresh Horseradish	

## 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

<b>Slow Roast Belly of Pork</b> (D,G,E,C) <sup>†</sup>	24
Served with Roast Apple Sauce & Yorkshire Pudding	
<b>Braised Shoulder of Lamb</b> (D,G,E,S)	24
Served with Mint Gel & Yorkshire Pudding	
<b>Roast Topside of Beef</b> (D,G,C,E,S)	24
Served with Yorkshire Pudding	
<b>Roast Butternut Squash with Vegan Jus</b> (V,D,G)	19
<b>Small Roast for Little People</b>	13
<i>All Roasts Served with Roast Potatoes, Roast Carrot &amp; Parsnips, Braised Red Cabbage, Steamed Greens &amp; Jus</i>	
<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>Pan Roast Fillet of Seabream</b> (F,D,S) <sup>†</sup>	21
Sautéed Ratte Potatoes, Confit Fennel & Spinach	
<b>Caponata Rigatoni</b> (D,G,V,S)	18
Black Olive Crumb, Parmesan & Salsa Verde	

## 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 & Bread	

## DESSERTS

<b>Sticky Toffee Pudding</b> (D,G,E,S,V) 🌿	10
Orange & Poppy Seed Tuille & Vanilla Ice Cream	
<b>Rum Roasted Pineapple</b> (V,N,S) <sup>†</sup> 🌿🍴	10
Coconut Sorbet & Hazelnut Praline	
<b>White Chocolate &amp; Dill Panna Cotta</b> (D,G,S) <sup>†</sup>	10
Red Currents, Raspberry, Nutmeg Shortbread	
<b>Affogato</b> (D,G,E,N)	6
Shot Of Coffee With Vanilla Ice Cream Served with AnAmaretti Biscuit	
<b>Petit Fours</b> (D,G,E,N,S)	4
A Trio Of Seasonal Sweet Treats from Bolney Kitchen	

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

*Wine Club*

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.