

SNACKS

Red Pepper & Tomato Falafel with Curried Hummus (V)	7
Salt & Pepper Squid with Sriracha Mayo & Fresh Lime	9
Welsh Rarebit on Sourdough (V)	7

SMALL PLATES

The Soup Of The Day Granary Sourdough Bread & Salted Butter	8
Salt-Baked Celeriac (Ve) Umami Reduction & Whiskey Glaze, Compressed Apple & Tarragon Oil	11
Torched Cured Mackerel Shaved Fennel, Lemon Gel, Toasted Hazelnut Crumb & Watercress	13
Rabbit & Walnut Terrine Kitchen Garden Piccalilli & Toasted Sourdough	14
Suckling Pig Porchetta Pomme Mousseline, Black Truffle & Pickled Gooseberry	15
Steamed Mussels Lychgate White, Parsley & Crispy Shallot	14

SIDES

Bread & Oil (V)	4
Olives (V)	4.5
Rosemary Fries (V)	6
Steamed Buttered Greens (V)	4.5

*Ask your server about our
Wine Flight Menu & Daily Specials*

BOLNEY

— WINE ESTATE —

ROAST & MAINS

Slow Roast Belly of Pork Roast Apple Sauce & Yorkshire Pudding	25
Braised Shoulder of Lamb Mint Gel & Yorkshire Pudding	25
Roast Topside of Beef Yorkshire Pudding	25
Roast Butternut Squash with Vegan Jus (Ve)	19
Small Roast for Little People	13
All Roasts Served with Roast Potatoes, Roast Carrot & Parsnips, Braised Red Cabbage, Steamed Greens & Jus	
Bolney Beef Burger Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	19
Cod & Chips Lemon, Minted Peas & Tartare Sauce	20
Butter Poached Fillet of Turbot Pearl Barley, Baby turnips, Braised Chicory, Burre Blanc	32
Crown Prince Pumpkin Gnocchi (V) Girolles, Spinach, Parmesan Sauce, Crispy sage	19

SHARERS

Charcuterie Board A Selection of Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	22
Mezze Board (V) A Selection of Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	20
Artisan Cheese Board (V) A Selection of Cheeses Served with Bolney Chutney, Crackers, Grapes & Apple	17
Garlic Studded Baked Camembert (V) With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Bread	16

DESSERTS

Sticky Toffee Pudding (V) Orange & Poppy Seed Tuille & Vanilla Ice Cream	10
Lychgate Rosé Poached Pear (V) Labneh, Rosé & Almond Frangipane	10
Chocolate & Passionfruit Millefeuille (V) Rum Roasted Pineapple	10
Affogato (V) Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	6
Petit Fours A Trio of Seasonal Sweet Treats from the Bolney Kitchen	4

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

Wine Club

Vegetarian and Vegan options are available — please inform your server when placing your order.

If you have any allergies or dietary concerns, kindly speak to a member of our team. A discretionary 12.5% service charge will be added to your bill.