

## SNACKS

|   |    |
|---|----|
| Red Pepper & Tomato Falafel with Curried Hummus (V) | 8  |
| Salt & Pepper Squid with Sriracha Mayo & Fresh Lime | 10 |
| Welsh Rarebit on Sourdough (V)                      | 8  |

## STARTERS

|  |    |
|--|----|
| <b>The Soup Of The Day</b><br>Granary Loaf & Salted Butter   | 9  |
| <b>Sprout Crumble Caramelised Red Onion</b><br>Parmesan & Chestnut Crumb, Cheese Velouté                           | 12 |
| <b>Lychgate white Steamed Mussels</b><br>Chorizo, Orange & Rosemary Butter   | 15 |
| <b>Game Terrine</b><br>Courgette Piccalilli, Cornichons, Toasted sourdough   | 15 |
| <b>Smoked Salmon Salad</b><br>Pickled Beetroot, Poached Pear, Fresh Horseradish                                    | 14 |
| <b>Butternut squash Hash (V)</b><br>Puy lentils, Labneh, Pickled carrots, Toasted pumpkin<br>Seeds Umami reduction | 11 |

## 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 —

## ROASTS & MAINS

|  |    |
|--|----|
| <b>Slow Roast Belly of Pork</b><br>Roast Apple Sauce & Yorkshire Pudding   | 25 |
| <b>Braised Shoulder of Lamb</b><br>Mint Gel & Yorkshire Pudding  | 25 |
| <b>Roast Topside of Beef</b><br>Yorkshire Pudding  | 25 |
| <b>Roast Butternut Squash with Vegan Jus (Ve)</b>  | 20 |
| <b>Small Roast for Little People</b>   | 13 |
| All Roasts Served with Roast Potatoes, Roast Carrot & Parsnips, Braised Red Cabbage, Steamed Greens & Jus                    |    |
| <b>Bolney Beef Burger</b><br>Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw   | 20 |
| <b>Cod &amp; Chips</b><br>Lemon, Minted Peas & Tartare Sauce   | 21 |
| <b>Roast Fillet of Sea Bream</b><br>Sauteed Potatoes, Caramelised Shallot, Kale, Brown Shrimp<br>beurre noisette & Buckwheat | 26 |
| <b>Celeriac Gnocchi (V)</b><br>Pickled Beetroot, Parsnip Puree, Spinach, Roast Chestnuts                                     | 20 |

## SHARERS

|  |    |
|--|----|
| <b>Charcuterie Board</b><br>A selection of artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes        | 23 |
| <b>Mezze Board (V)</b><br>A selection of artisanal Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple | 21 |
| <b>Local Sussex Cheese Board (V)</b><br>A selection of artisanal Cheeses served Lychgate Chutney, Crackers, Grapes & Apple                         | 18 |
| <b>Garlic Studded Baked Camembert (V)</b><br>With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Granary Loaf                               | 19 |

## DESSERTS

|   |     |
|---|-----|
| <b>Sticky Toffee Pudding (V)</b><br>Orange & Poppy Seed Tuille & vanilla ice cream          | 10  |
| <b>Lychgate Red Mulled Pear (V)</b><br>Clementine, ricotta granita                          | 10  |
| <b>Bolney Kitchen Aged Christmas Pudding (V)</b><br>Cranberry Compote, Pinot Gris Ice Cream | 11  |
| <b>Dark Chocolate nemesis (V)</b><br>passionfruit sorbet                                    | 10  |
| <b>Affogato (V)</b><br>Coffee with Vanilla Ice Cream & Amaretti Biscuits                    | 7   |
| <b>Petit Fours</b><br>Trio of Seasonal Sweet Treats from Bolney Kitchen                     | 4.5 |

**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.