

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

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

MAINS

Bolney Beef Burger Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	20
Cod & Chips Lemon, Minted Peas & Tartare Sauce	21
Braised Pork Belly Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine	24
Fillet Of Beef Fondant Potato, Cauliflower Three Ways, Pomegranate & Red Wine Jus	36
Roast Fillet of Sea Bream Sauteed Potatoes, Caramelised Shallot, Kale, Brown Shrimp beurre noisette & Buckwheat	26
Celeriac Gnocchi (V) Pickled Beetroot, Parsnip Puree, Spinach, Roast Chestnuts	20

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

Wine Club

SHARERS

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

DESSERTS

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

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.