

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	9
Granary Loaf & Salted Butter	

Sprout Crumble Caramelised Red Onion	12
Parmesan & Chestnut Crumb, Cheese Velouté	

Lychgate white Steamed Mussels	15
Chorizo, Orange & Rosemary Butter	

Game Terrine	15
Courgette Piccalilli, Cornichons, Toasted sourdough	

Smoked Salmon Salad	14
Pickled Beetroot, Poached Pear, Fresh Horseradish	

Butternut squash Hash (V)	11
Puy lentils, Labneh, Pickled carrots, Toasted pumpkin Seeds Umami reduction	

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



MAINS

Bolney Beef Burger	20
Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	

Cod & Chips	21
Lemon, Minted Peas & Tartare Sauce	

Braised Pork Belly	24
Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine	

Fillet Of Beef	36
Fondant Potato, Cauliflower Three Ways, Pomegranate & Red Wine Jus	

Roast Fillet of Sea Bream	26
Sauteed Potatoes, Caramelised Shallot, Kale, Brown Shrimp beurre noisette & Buckwheat	

Celeriac Gnocchi (V)	20
Pickled Beetroot, Parsnip Puree, Spinach, Roast Chestnuts	

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

Wine Club

SHARERS

Charcuterie Board	23
A selection of artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes	

Mezze Board (V)	21
A selection of artisanal Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple	

Local Sussex Cheese Board (V)	18
A selection of artisanal Cheeses served Lychgate Chutney, Crackers, Grapes & Apple	

Garlic Studded Baked Camembert (V)	19
With Sourdough Crackers, Grapes, Bolney Red wine Chutney & Granary Loaf	

DESSERTS

Sticky Toffee Pudding (V)	10
Orange & Poppy Seed Tuille & vanilla ice cream	

Lychgate Red Mulled Pear (V)	10
Clementine, ricotta granita	

Bolney Kitchen Aged Christmas Pudding (V)	11
Cranberry Compote, Pinot Gris Ice Cream	

Dark Chocolate nemesis (V)	10
passionfruit sorbet	

Affogato (V)	7
Coffee with Vanilla Ice Cream & Amaretti Biscuits	

Petit Fours	4.5
Trio of Seasonal Sweet Treats from Bolney Kitchen	

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.

