

## SNACKS

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

## STARTERS

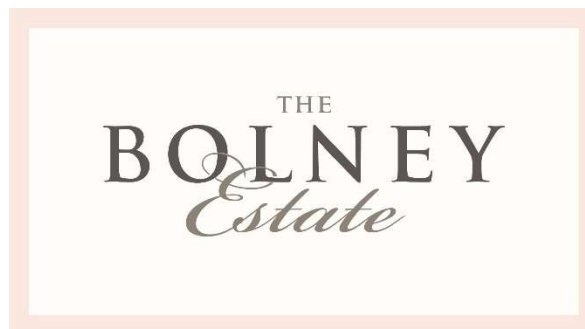
<b>Soup of the Day</b> Granary Loaf & Salted Butter	9
<b>Sprout Crumble Caramelised Red Onion</b> Parmesan & Chestnut Crumb, Cheese Velouté	12
<b>Lychgate white Steamed Mussels</b> Chorizo, Orange & Rosemary Butter	15
<b>Game Terrine</b> Courgette Piccalilli, Cornichons, Toasted sourdough	15
<b>Smoked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

## SIDES

Bread & oil	4.5	Olives	5
Rosemary Fries	6	Steamed Buttered Greens	4.5

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

*Wine Club*



## ROAST/MAINS

<b>Slow Roast Belly of Pork</b> Roast Apple Sauce & Yorkshire Pudding	25
<b>Braised Shoulder of Lamb</b> Mint Gel & Yorkshire Pudding	25
<b>Roast Topside of Beef</b> Yorkshire Pudding	25
<b>Roast Butternut Squash with Vegan Jus</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> Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	20
<b>Cod &amp; Chips</b> Lemon, Minted Peas & Tartare Sauce	21
<b>Roast Fillet of Sea Bream</b> Sauteed Potatoes, Caramelised Shallot, Kale, Brown Shrimp beurre noisette & Buckwheat	26
<b>Celeriac Gnocchi</b> Pickled Beetroot, Parsnip Puree, Spinach, Roast Chestnuts	20

## SHARERS

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

## DESSERTS

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