

## SNACKS

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

## STARTERS

Soup Of The Day (g,d) Granary Loaf & Salted Butter	9
Leek Terrine (V,g,d) Nori, Black Apple, Radish, Wild Garlic Emulsion	12
Charred Tender stem (V,d) Romesco Sauce, Hazelnut Crumb, Salsa Verde	11
Lychgate White Steamed Mussels (g) Shallot & Garlic Butter	15
Braised Octopus (g) Pickled Candied Endive, Rosemary & Feta Mousse, Squid Ink Tapioca Crisps	14
Chorizo & Blue Cheese Croquettes (d) Butterbean Puree, Paprika Oil, Macerated Cherries	14

## SIDES

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

Ask your server about our  
Wine Flight Menu & Daily Specials



## MAINS

Bolney Beef Burger (g,d) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	20
Cod & Chips Lemon, Minted Peas & Tartare Sauce	21
Braised Pork Belly (g,d) Smoked Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine	24
Spring Lamb Loin & shoulder (g,d) Gratin Potato, Baby Beetroot, Fresh Peas & Mint, Red Wine Jus	36
Roast Fillet of Hake (g,d) Tomato & Padron Stew, Jersey Royals, Black Olive Crumb	24
Truffled Cauliflower Risotto (g,d) Toasted Pinenuts, Lemon Gel, Watercress Salad, Parmesan	20

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

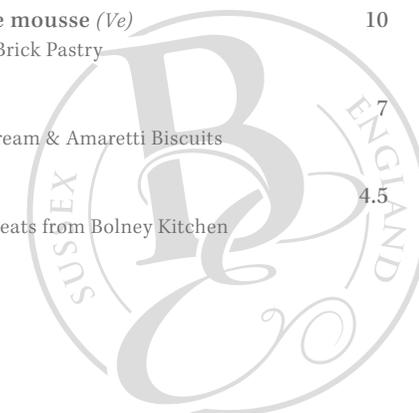
Wine Club

## SHARERS

Charcuterie Board (g,d) A selection of artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes	23
Mezze Board (V,g,d) A selection of artisanal Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple	21
Local Sussex Cheese Board (V,g,d) 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
Apple & Rhubarb Crumble (g,d) Oat & Hazelnut Crumb, Crème Anglaise	10
Vegan Dark chocolate mousse (Ve) Kersh Cherries, Almond Brick Pastry	10
Affogato (V,g,d) Coffee with Vanilla Ice Cream & Amaretti Biscuits	7
Petit Fours (g,d) Trio of Seasonal Sweet Treats from Bolney Kitchen	4.5



Vegetarian and Vegan options are available — please inform your server when placing your order. (g) Gluten free option available & (d) Dairy free option available.

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.