

SNACKS

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

STARTERS

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

SIDES

Bread & Oil <i>(V,g,d)</i>	4.5
Olives <i>(V,g,d)</i>	5
Rosemary Fries <i>(V,g,d)</i>	6
Steamed Buttered Greens <i>(V,g,d)</i>	4.5

*Ask your server about our
Wine Flight Menu & Daily Specials*



MAINS

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

SHARERS

Charcuterie Board <i>(g,d)</i> A Selection of Artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes	23
Mezze Board <i>(V,g,d)</i> A Selection of Artisanal Cheeses with Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple	21
Local Sussex Cheese Board <i>(V,g,d)</i> A Selection of Artisanal Cheeses Served with Lychgate Chutney, Crackers, Grapes & Apple	18
Garlic Studded Baked Camembert <i>(V)</i> With Sourdough Crackers, Grapes, Bolney Red Wine Chutney & Granary Loaf	19

DESSERTS

Sticky Toffee Pudding <i>(V)</i> Orange & Poppy Seed Tuille & Vanilla Ice Cream	10
Apple & Rhubarb Crumble <i>(g,d)</i> Oat & Hazelnut Crumb, Crème Anglaise	10
Vegan Dark Chocolate Mousse <i>(Ve)</i> Kersh Cherries, Almond Brick Pastry	10
Affogato <i>(V,g,d)</i> Coffee with Vanilla Ice Cream & Amaretti Biscuits	7
Petit Fours <i>(g,d)</i> 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. *(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.