

SNACKS

Red Pepper & Tomato Falafel, Curried Hummus (G,D,V)	8
Salt & Pepper Squid, Sriracha Mayo, Lime (D)	10
Welsh Rarebit On Sourdough (V)	8

STARTERS

Soup Of The Day (G,D,Ve) Granary Loaf & Salted Butter	9
Summer Roast Salad (G,D,Ve) Artichoke, Courgette, Lemon, Frizzi, Garlic Houmous	12
King Prawn Crostini (G,D) Chilli, Garlic & Lychgate White Sauce, Sourdough Toast	15
Crab Salad (G) Cucumber, Radish, Roast Apple Sauce	15
Fillet Of Beef Carpaccio (D) Umami Reduction & Whiskey Sauce, Crispy Caper Salad	16
Lamb Koftas (D) Tabouleh, Apricot, Mint, Almonds	15

SIDES

Bread & Oil (G,D,V)	4.5
Olives (G,D,V)	5
Rosemary Fries (G,D,V)	6
Steamed Buttered Greens (G,D,V)	4.5

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



MAINS

Roast Chicken Breast Redcurrant Sauce & Yorkshire Pudding	25
Braised Shoulder of Lamb Mint Gel & Yorkshire Pudding	25
Roast Topside of Beef Yorkshire Pudding	25
Roast Butternut Squash with Vegan Jus (Ve)	19
Small Roast for Little People	13
All Roasts Served with Roast Potatoes, Roast Carrot & Parsnips, Braised Red Cabbage, Steamed Greens & Jus	
Bolney Beef Burger (G,D) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Gherkin, Red Pepper, Fries & Coleslaw	20
Cod & Chips (D) Lemon, Minted Peas & Tartare Sauce	21
Pan Roast Fillet Of Seabream (G,D) Salt Cod Brandade, Confit Fennel & Spinach	25
Stuffed Piquillo Pepper (D,V,Ve) Pearl Barley, Sundried Tomato, Basil & Goats Cheese Mousse, Salsa Verde	20

SHARERS

Charcuterie Board (G,D) A Selection Of Artisanal Cured Meats & Cheeses, Olives, Chutney, Crackers, Granary Loaf, Dressed Salad & Grapes	25
Mezze Board (G,D,Ve) A Selection Of Artisanal Cheeses With Falafel, Grilled Artichokes, Crackers, Granary Loaf, Dressed Salad, Grapes & Apple	23
Local Sussex Cheese Board (G,D,Ve) A Selection Of Artisanal Cheeses With Lychgate Chutney, Crackers, Grapes & Apple	19
Garlic Studded Baked Camembert (G,V) Sourdough Crackers, Grapes, Bolney Red Wine Chutney & Granary Loaf	19

DESSERTS

Sticky Toffee Pudding (V) Orange & Poppy Seed Tuille & Vanilla Ice Cream	10
Strawberry Parfait (G,V) Elderflower Balsamic, Mint, Popcorn	10
Rum Roasted Pineapple (G,Ve) Coconut Sorbet, Hazelnut Praline	10
Affogato (G,D,V) Coffee With Vanilla Ice Cream & Amaretti Biscuits	7
Petit Fours (G,D) Trio Of Seasonal Sweet Treats From Bolney Kitchen	4.5

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

Wine Club

(V) Vegetarian and (Ve) 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.