# BOLNEY
WINE ESTATE

## SNACKS

**Red Pepper & Tomato Falafel**
Houmous, curry oil 8

**Welsh Rarebit**
7.50

**Salt & Pepper Squid**
Sriracha Mayo, Lime 10

**Marinated Olives**
5

## TO START

**Seasonal Soup**
Granary loaf 9

**Smoked Salmon**
Poached pear, cream cheese, beetroot, horseradish 12

**Brussel Sprout Crumble**
Caramelised onion, parmesan & chestnut crumb, cheese sauce 12

**Game Terrine**
Piccalilli, cornichons, sourdough 15

**Grilled Mackerel Fillet**
Roast tomato, toasted walnuts, lemon 15

**Smoked Pancetta & Chorizo Potaje**
Chickpea & lentil stew, sourdough 12

**Garlic Baked Camembert**
Sourdough crackers, granary loaf, grapes, Bolney red wine chutney 19

## SEASONAL PLATES

**Roast Turkey Breast & Ballotine of Turkey Leg**
Roast potatoes, cranberry compote, greens, gravy 25

**Fillet of Seabream**
New potatoes, caramelised shallot, brown butter shrimp, greens 25

**Celeriac Gnocchi**
Parsnip puree, pickled beetroot, spinach & root vegetable crisp 21

**Brighton & Newhaven Line Caught Cod & Rosemary Sea Salt Chips**
Lemon, mint peas, tartre sauce 21

## FROM THE GRILL

**Woodhouse Sussex Beef Burger**
Brioche bun, pancetta chutney, smoked cheddar, gherkin, red pepper, rosemary fries & coleslaw 20

**Fillet of Woodhouse Beef**
Fondant potato, cauliflower puree, greens, gravy 38

## ON THE SIDE

Granary Bread & Olive Oil 4.5

Rosemary & Sea Salt Fries 6

Seasonal Greens 4.5

**Please let the team know about any allergies or dietary requirements.**

While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill - 100% of which goes directly to the team.