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 14

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 ROASTS

Roast Turkey Breast & Ballotine of Turkey Leg
Cranberry sauce & yorkshire pudding 25

Roast Topside of Beef
Yorkshire pudding 25

Braised Shoulder of Lamb
Mint gel & yorkshire pudding 27

Roast Butternut Squash
Vegan gravy 20

All roasts are served with roast potatoes, roast carrots & parsnips, braised red cabbage, steamed greens & gravy.

SEASONAL PLATES

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

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

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.