

SNACKS

Salt & Pepper Squid with Siracha Mayo (F,S)	9
Welsh Rarebit on Sourdough (G,D,E,V,S)	7
Honey & Soy Pulled Pork with Crispy Onions (M,G)	8
Red Pepper & Tomato Falafel with Curried Hummus (V)	7

SMALL PLATES

The Soup of the Day Served with Cob Loaf, Salted Butter	7
Roast Guinea Fowl Breast (G,D,E,M,S) Bacon & Blue Cheese Croquette & Redcurrant Gel	12
Hot Smoked Salmon & Kitchen Garden Salad of Cucumelon Kimchi, Burnt Apple & Dressed Leaves	11.5
Pan Roast Brussel Sprouts & Chestnuts (D,G,M,S) With Shaved Parmesan & Truffle Oil	10
Lychgate White Steamed Mussels (F,D,S) Sml 12 Lrg 17.5 Chorizo, Orange & Rosemary	
Local Cheese Croquettes (D,G,S) Served with Red Onion Chutney & Dressed Leaves	10
Slow Braised Lamb shoulder (D,M,N,S) Kitchen Celeriac Puree, Pickled Blackberries, Toasted Cob Nuts	13.5
Smashed Squash on Sourdough Toast (D,G,E,M) Toasted Pumpkin Seeds, Fried Egg & Salsa Verde	11



LARGE PLATES

Hand Made Bolney Beef Burger (D,G,M) Brioche Bun, Pancetta Chutney, Smoked Cheddar, Lettuce, Fries & Coleslaw	18
Local Cod & Chips (D,G,F) Light Battered Cod Fillet with Tartare Sauce, Minted Peas & Lemon	18
Braised Pork Belly (D,N,S) Wholegrain Creamed Potatoes, Steamed Greens, Pork Puff, Pickled Walnut & Red Wine Jus	20
Roast Whole Plaice (F,D,S) New Potatoes, Lemon & Caper Butter, Dressed Salad	20
Lemon & Black Pepper Gnocchi (G,D,E,S) Wild Mushrooms, Kitchen Garden Jerusalem Artichokes, Spinach, Vegan Jus, Herb Oil	17
SIDES	
Bread & oil (G, N)	4
Rosemary Fries	4.5
4 Olives	4.5
5 Steamed Buttered Greens	4.5

SHARERS

Charcuterie Board (D, G, E, M, C) A selection of Local Cured Meats & Cheeses, Olives, Chutney, Crackers, Cob Loaf, Dressed Salad & Grapes	22
Mezze Board (D, G, E, M, C, V) A selection of local Cheeses with Falafel, Grilled Artichokes, Crackers, Cob Loaf, Dressed Salad, Grapes & Apple	18
Local Sussex Cheese Board (D, G, S) A selection of local cheeses served Lychgate Chutney, Crackers, Grapes & Apple	15.5
Garlic Studded Baked Camembert (D,G,S) Served with Sourdough Crackers, Grapes, Lychgate Chutney & Bread	16

DESSERTS

Sticky Toffee Pudding (D,G,E,S,V) Served with an Orange & Poppy Seed Tuille & Vanilla Ice Cream	9
Kitchen Garden White Peach Parfait (G,D,E,N,V) with Crushed Amaretti & Lime Marscapone	9
Chocolate Mousse (V,S) Pineapple Crisp, Passionfruit	9
Winter Spiced Christmas Pudding (D,G,E) Served with Brandy Butter & Cranberry Compote	8
Affogato (D,G,E) Shot of Coffee with Vanilla Ice Cream served with an Amaretti Biscuit	6
Petit Fours (D,G,E,N,S) A trio of seasonal sweet treats from Bolney Kitchen	4

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Wine Club